

Fruit cake

Ingredients

- 125g unsalted butter, cubed, plus extra for the tin
- 175g light brown soft sugar,
- 200g raisins
- 200g sultanas
- 100g currants
- 50g mixed peel
- 225g self-raising flour
- 1½ tsp mixed spice
- ½ tsp bicarbonate of soda
- 2 eggs, beaten

Method

- **STEP 1**

Heat the oven to 160C/140C fan/gas 3. Butter and line a 900g loaf tin with baking parchment. Melt the sugar, butter and 225ml water in a large [saucepan](#). Once melted, add the raisins, sultanas, currants and mixed peel. Bring to a gentle boil, and stirring occasionally, cook until reduced and softened, around 10-15 mins. Remove from the heat and leave to cool to room temperature.

- **STEP 2**

Tip the flour, mixed spice, bicarbonate of soda and a pinch of salt into a large bowl. Add the cooled fruit mixture and stir, then add the eggs and mix to combine. Bake for 45-55 mins until dark brown and a skewer inserted into the middle comes out clean. Leave to cool in the tin for 10 mins, then transfer to a [wire rack](#) to cool completely. Cut into slices to serve.