



AB's Honey fruit cake

A wonderful fruit cake to be enjoyed all year round

PREP TIME: 20 MIN

COOK TIME: 1 HOUR 40 MINS

INGREDIENTS

- 180g butter (softened)
- 1 cup Rainforest honey
- 4 eggs
- 1 cup self-raising flour
- 1 cup plain flour
- 750g mixed dried fruit
- 1 tbsp rum
 - Mixed fruit can be soaked overnight with rum

DIRECTIONS

1. Preheat oven to 180 degrees.
2. Cream the butter and honey
3. Separate eggs
4. Add egg yolks and flours, mixed fruit and rum
5. Fold in whipped egg whites
6. Spoon mixture into greased cake tin and bake for approximately 1 hr 40 min. Check with skewer



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