



Traditional Port and Sherry Soaked Fruit Cake

Serves: 12

Sharing food with family and friends during the festive season is something that connects us all. To assist with this year's festivities we have created a fruit cake recipe in a style made in many homes around the world to celebrate this very special time of the year.

Cater Care thanks you for your support and wishes you a very happy and safe festive season.

Enjoy!

INGREDIENTS

- 335gm Raisins
- 335gm Mixed Fruit
- 265gm Red Glace Cherries
- 40ml Lemon Juice
- 40ml Orange juice
- 105ml Port
- 45ml Sweet Sherry
- As Required - Canola Spray Oil
- As Required - Baking Paper
- 100gm Unsalted Butter - warm to room temperature and cut into 2cm dice.
- 30gm Caster Sugar
- 35gm Brown Sugar
- 2 Eggs - crack and beat.
- 100gm Plain Flour - sieve.
- 10gm Glucose Syrup
- 70gm Apricot Jam
- 10ml Water - hot.

METHOD

1. In a mixing bowl, add the raisins, mixed fruit, red glace cherries, lemon juice, orange juice, 5ml of both port and sherry. Mix, then cover with cling wrap, set to one side and marinate overnight.
2. Pre-heat an oven to a high temperature - 200°C.
3. Lightly oil a springform 21cm diameter and 6cm deep cake tin and line the base with baking paper.
4. In the bowl of a mixer, add the butter, caster sugar and brown sugar. Using a balloon whisk, beat until the mixture is pale, light and creamy.
5. Add the eggs one at a time, making sure each is incorporated into the mixture before the next one is added.
6. Add the flour and glucose syrup and mix until they are incorporated.
7. Add the marinated dried fruits, using a spatula, fold through until they are incorporated.
8. Place the cake mixture into the tin and evenly smooth it out. Place into the oven and bake for 10 minutes, then reduce the temperature to - 160C and bake for 50 minutes or until it is firm to touch and golden brown. To test if the cake is cooked, insert a skewer into its centre.



9. When removed, if it is free of cake mixture, then the cake is cooked. Remove the cake from the oven and place on a heat proof surface. Pour half of the remaining port and sherry over the cake.
10. Once cooled, pour the remaining port and sherry evenly over the cake, once soaked in, remove the cake from the tin.
11. In a mixing bowl, add the apricot jam and hot water, mix until it forms a smooth syrup. Evenly brush the top of the cake with the glaze and allow it to stand for 30 minutes to allow it to cool and set.

TO SERVE

The fruit cake is perfect to serve for morning or afternoon tea during the festive season. Fruit cake has a long shelf life and will keep for several weeks if stored in an airtight container in a cool, dark place.