

Whitworths

Light Fruit Cake



INGREDIENTS

250g **Whitworths Mixed Fruit**
125ml skimmed milk
115g unsalted butter, softened
115g golden caster sugar
2 medium eggs
200g plain flour
1tsp cinnamon
1tsp mixed spice
1tsp baking powder

 Serves 10  15 mins  1 hour

READY...STEADY...BAKE

- ♥ Preheat your oven to 140°C/120°C Fan/Gas Mark 3, then grease a 23cm x 13cm loaf tin.
- ♥ Cream the butter and sugar together until pale and fluffy, then whisk in the eggs one by one.
- ♥ Fold in the flour and baking powder then add the cinnamon, mixed spice and milk stirring until smooth.
- ♥ Gently fold in the fruit then spoon the mixture into the tin.
- ♥ Level the top with a spoon then bake for 60 minutes or until a skewer comes out clean when inserted into the centre.
- ♥ Leave to cool in the tin for at least half an hour before turning out to cool completely on a cooling rack.

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Happy Baking!