

Whitworths

Fruity Bundt Cake



INGREDIENTS

250g Whitworths Luxury Mixed Fruit

- 180g unsalted butter
- 400g caster sugar
- 4 medium eggs
- 550g plain flour
- 1 tsp salt
- 2 tsp baking powder
- ½ tsp orange essence
- 180ml orange juice
- 2 tsp icing sugar (decoration)

You will also need

a large bundt tin (2.3ltrs)

🌀 Makes 1 🥄 20 mins ❤️ 80 mins

READY...STEADY...BAKE

- ❤️ Preheat your oven to 160°C/Fan 140°F / Gas Mark 3 then lightly grease your bundt tin.
- ❤️ Cream the butter and sugar together until smooth.
- ❤️ Beat in the eggs one at a time, to form a smooth light batter.
- ❤️ Gradually add the flour and orange essence into the egg mixture. When well mixed in, add in the orange juice and stir well.
- ❤️ Add the Luxury Mixed Fruit, stirring to combine then pour into the bundt tin.
- ❤️ Smooth the top then place onto a baking tray (for stability!) and bake in the centre of your oven for 80 minutes, until a nice golden colour.
- ❤️ Transfer to a wire rack to cool for 10 minutes then turn over to release the cake and allow to cool completely.
- ❤️ Sprinkle with icing sugar to decorate. Best enjoyed on day of baking.

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Happy Baking!