

## **MEN'S CAKE - BOILED FRUIT CAKE**

### **Ingredients – to boil together**

110g/4 oz margarine

240g/8½oz granulated sugar

1 tsp bicarbonate of soda

1 heaped tsp mixed spice

280ml/½pt water

340g/12oz mixed dried fruit

### **To add**

2 eggs

160g/6oz plain flour

160g/6oz self raising flour

### **Method**

1. Preheat oven to 150°C (fan)/ 170°C, Gas mark 3. Grease and flour a 22.5cm/9" cake tin.
2. Put all ingredients in left hand column above in a large thick bottomed pan.
3. Bring to boiling point, stirring and boil for 12 minutes, stirring from time to time.
4. Allow to cool for 15 minutes.
5. Add ingredients in right hand column above to boiled mixture, mixing well as you do so.
6. Mix thoroughly until smooth.
7. Put in prepared tin, level surface.
8. Bake for approximately 1 hour.
9. Leave to cool in tin for about 10 minutes before turning out on to wire rack to cool completely.