

# CakeFlix

## PAUL'S RICH FRUIT CAKE

This recipe makes an 8" Square Rich Fruit cake.  
If you need another size check out our [Cake Re-Calculator](#).

### Tools

- Mixer
- 8" square cake tin
- Bowls
- Spatula
- Wooden spoon
- Bamboo skewer
- Baking parchment or grease-proof paper
- Scissors
- Oven
- Oven thermometer
- Digital scales
- Sharp knife
- Measuring jug

### Ingredients

- 500g currants
- 350g sultanas
- 400g cherries (chopped)
- 250g butter
- 250g muscovado sugar
- 250g plain flour
- 175g raisins
- 100g chopped almonds
- 50g mixed peel
- 5 medium eggs
- 1 tablespoon treacle
- 1.5 teaspoons of mixed spice
- 1 teaspoon of almond essence
- 0.25L Cointreau
- 0.25L Scottish whisky
- Zest of one orange
- Zest of one lemon

## Method

Soak the sultans, currents and raisins with in the Cointreau and Whisky for approximately 10 days. Make sure the fruit is fully drained before adding to the cake mix.

Preheat your (fan assisted) oven to 130C (300F) or 150C (325F) in a conventional oven.

1. Beat your butter, sugar and eggs on a slow speed for a couple of minutes or until mixed through.
2. Add the treacle and mix for a further minute.
3. Now add the flour, almonds and mixed spice then mix for 2 minutes then scrape down and mix for another minute.
4. Add the fruit, cherries and mixed peel to the bowl and mix thoroughly using a wooden spoon.
5. Double line your 8" square cake tin.
6. Add the mix making sure that you stay around 1" from the top of the tin and that the mix is spread evenly.
7. Place in the oven for 4hrs, but checking at 2hrs then 30 min intervals until the cake is cooked right through.
8. Leave to cool in the tin.
9. Once cool wrap in greaseproof paper and tinfoil.
10. Pierce the top of the cake with your skewer, which will allow you to feed the cake with an alcohol of your choice. So long as the cake is stored in a cool, dry place the cake can be baked and fed three months beforehand.