



South African festive fruitcake

Recipe by: Alice Toich

Serves: 6-8

Cooking: 1hr 10min

Difficulty: Easy

Ingredients :

- 8 Eggs
- 100g Butter, melted and cooled
- 290g Flour
- 220g castor sugar
- ½ tsp mixed spice
- 1tsp cinnamon
- Salt

Chantilly cream:

- 250ml whipped cream
- 1 shot brandy
- Castor sugar

Top with:

- seasonal fruit (optional)
- nuts (optional)
- chocolate (optional)

Methods :

- Pre-heat the oven to 180°C. Lightly grease two 22cm round cake tins with melted butter. Line base with baking paper and dust with a little flour, shaking off any excess.
- Sift the flour 3 times onto paper. Mix the eggs and sugar in a large heatproof bowl. Place the bowl over a pan of simmering water, making sure the base does not touch the water, and

whisk using electric beaters on high speed for 8 minutes or until the mixture is very thick and pale. Remove from the heat and whisk for three minutes.

- Using a large metal spoon fold the butter and flour into the egg mixture quickly and lightly until mixture is just combined.
- Spread the mixture evenly into the tins. Bake for 18 to 20 min, or until lightly golden and shrunk slightly from the side of the tins, and a skewer inserted into the cake comes out clean. Leave the cakes in the tins for five minutes before turning onto a wire rack to cool. Sandwich the cooled cakes with cream and top with cream and seasonal fruit.