

Lyndey's Boiled Fruit Cake

Serving size: Serves 10 or more

Cuisine type: [Traditional](#)

Cooking time: More than 1 hour

Course: [Dessert](#)



INGREDIENTS

500g (3 cups) raisins, chopped coarsely
250g (1½ cups) sultanas
125g (¾ cup) currants
100g red glacé cherries, chopped coarsely (or dates, prunes, apricots, nuts)
¼ cup (60ml) brandy (or ½ cup brandy)
250g butter, chopped
1 cup (250ml) water (or ¾ cup water)
½ cup (100g) firmly packed dark brown sugar
½ cup (110g) caster sugar
½ teaspoon bicarbonate of soda
4 eggs, beaten lightly
1¼ cups (185g) self-raising flour
1¼ cups (185g) plain flour
1 cup (125g) pecans
¾ cup (100g) macadamias
¼ cup (60ml) brandy, extra
METHOD

Combine the fruit and brandy in a large bowl, cover, stand overnight.

Combine the fruit, butter, water, sugars and bicarbonate of soda in a large saucepan; stir over a medium heat until the butter is melted and the sugar dissolved. Bring to the boil; remove from the heat and transfer to a large bowl, cool.

Preheat the oven to slow (140°C/120°C fan-forced). Line the base and sides of a deep 23cm round cake pan or a deep 19cm square cake pan with two layers of brown paper and two thicknesses of baking paper, bringing the paper 5cm above the edge of the pan.

Stir the eggs into the fruit mixture, then the sifted flours; spread evenly into the prepared pan.

Decorate the top with pecans and macadamias, if desired. Bake in a slow oven for about 3 hours.

Brush hot cake with extra brandy. Cover the hot cake with foil; cool in pan. Suitable to freeze. Not suitable to microwave.