

## CHRISTMAS FRUIT CAKE



## INGREDIENTS

### **INGREDIENT A**

250g	Prima Plain Flour Plus
1 tsp	Baking Soda
1 tsp	Baking Powder
1 tsp	Cinnamon Powder

#### **INGREDIENT B**

250g	Brown Sugar
250g	Unsalted Butter

#### **INGREDIENT C**

1 no	Egg
80g	Milk
Zest of 1	Orange
Zest of 1	Lemon

#### **INGREDIENT D**

150g	Mixed Fruits
100g	Walnuts, chopped
Optional	Rum (Soak mixed fruits and
	walnuts for 1 month)

# PROCEDURE

- 1. Preheat oven at 165°C and line a loaf pan with a grease parchment paper.
- 2. Sift Ingredient A. Set aside flour mixture.
- 3. Whisk Ingredient B till light and fluffy.
- 4. Add in Ingredient C and mix evenly. Fold in flour mixture.
- 5. Coat Ingredient D with flour and add into mixture. Fold until well-combined.
- 6. Bake for about 40 minutes or until a skewer inserted into the centre comes out clean.

