

4 Ingredient Fruit Cake

- 1kg dried mixed fruit
- 250g self-raising flour
- 1 heaped teaspoon mixed spice
- 500ml pure orange juice

Prep:30min Extra time:8hr soaking Cook:2hr (check after 1hr 15 if individual size cakes)

1. Place fruit and orange juice into a large bowl. Stir well, cover and let soak overnight in the fridge.
2. Next day, preheat oven to 150 C / Gas 2. Line a 20cm round cake tin with baking parchment
3. Add self-raising flour and mixed spice to the soaked fruit. Stir thoroughly by hand or with a cake mixer.
4. Tip the cake mixture into the prepared tin and bake for 2 hours. If the cake looks like it's browning too fast, **drape with foil or brown paper and continue to cook.**

Place in an airtight container where this cake will keep nicely for 3-4 weeks in the fridge.