

Elsie's boiled Fruit Cake
(good for Christmas cake)

1 cup margarine

$\frac{3}{4}$ cup white sugar

$\frac{3}{4}$ cups mixed dried fruit

8 fl oz water

1 tsp (large) baking soda

1 tsp mixed spices (ginger, cinnamon, nutmeg)

Boil all the above ingredients in a heavy based pan for about 1 minute. Then allow to cool off a little.

2 eggs, beaten

2 cups + 2 tbsp all purpose flour

$\frac{1}{2}$ tsp baking powder

$\frac{1}{4}$ tsp salt

When the mixture has cooled slightly add the eggs and flour.

Put in a lined 7 inch cake tin and bake in the oven for approx an hour at $160^{\circ} C$ ($320^{\circ} F$)

Cake is done when a skewer comes out clean when inserted into the cake.

Sit back and enjoy !!