

Anne's Christmas Cake

Sadly she did not get to make this for her friends and family this year, so we thought you may like to try it

- **1kg (5 cups) mixed dried fruit**
- **1/2 cup (100g) glace cherries, halved**
- **250g butter, chopped**
- **1 cup (200g) firmly packed brown sugar**
- **1 cup (250ml) fortified dessert wine**
- **1 cup (150g) coarsely chopped brazil nuts**
- **1 tablespoon finely grated orange rind**
- **1 tablespoon treacle**
- **5 eggs, beaten lightly**
- **1 3/4 cups (260g) plain flour**
- **1/3 cup (50g) self-raising flour**
- **1/2 teaspoon bicarbonate of soda**
- **1 cup (150g) brazil nuts, extra**
- **1/4 cup (60ml) fortified dessert wine, extra**

1. Combine fruit, butter, sugar and wine in a large saucepan; stir over low heat until butter is melted and sugar dissolved. Bring to a boil; remove from heat. Transfer to large bowl; cool.
2. Preheat oven to 150°C/130°C fan-forced. Line base and sides of deep 23cm-square pan with two layers of brown paper and two layers of baking paper, bringing paper 5cm above the sides of pan.
3. Stir nuts, rind, treacle and eggs into fruit mixture. Stir in sifted dry ingredients. Spread mixture into pan; arrange extra nuts on top.
4. Bake about 2 ½ hours or until cooked. Brush top of cake with extra wine, cover hot cake tightly with foil, cool in pan.
Cake can be made up to 3 months ahead; store in an airtight container in the refrigerator or freeze up to 12 months.

