



STAINED GLASS WINDOW CAKE

INGREDIENTS

250g DATES	250g GLACE PINEAPPLE
125g GLACE APRICOTS	125g CHERRIES GREEN
125g CHERRIES RED	250g BRAZIL NUTS
2 EGGS	½ cup BROWN SUGAR
1 tsp VANILLA	1 Tbsp RUM
90g BUTTER	1/4 cup PLAIN FLOUR
¼ cup SELF RAISING FLOUR	PINCH SALT
1 TO 2 Tbsp BRANDY	

METHOD

Chop dates, pineapple, and apricots into fairly large pieces (leaving remaining fruit and nuts whole), mix well together. Beat eggs until light and fluffy, add sugar, vanilla, rum and softened butter. Continue beating until well blended. Sift flours with salt, add to creamed mixture with fruit and nuts, and mix well. Spoon into greased and lined 22.5cm x 12.5 cm loaf tin. Bake in slow oven approximately 1 ½ hours or until cake is firm to touch, and a skewer, when inserted in centre, comes out clean; cake may have a surface layer of melted butter; on cooling; this will settle and moisten cake. Remove from oven and, while still hot pour brandy over. Cool in tin standing on wire rack. This cake keeps well. To store, remove from tin when cold, wrap cake in aluminium foil, store in cool place.

THIS IS ONLY A GUIDE.

PANTRYMAN