**The Genuine Fruit Cake Recipe**

170g butter,softened at room temperature.

170g soft brown sugar (sucre roux Graeffe).

110gself-raising flour(110g plain flour , sifted with 0.5 teaspoon baking powder and some salt)

110gplain flour(sift the 2 flours together).

 1or2 mixed spice(cinnamon, nutmeg, allspice).

3 eggs(about 160g).

280g luxury mixed fruit.

55g raisins

Grated rind of 1 orange.

Glace cherries and blanched almonds to decorate.

Light oven at 160°c/ Gas 3

Line a cake tin with greaseproof paper.

Cream butter and sugar until fluffy and lighter in colour.

Stir in spices and orange rind.

Add each egg separately, beat well until of uniform consistency

Fold in flour,a little at a time

Stir in fruit

Turn mixture into cake tin. Decorate with cherries and almonds. Place greaseproof paper over the top

Bake in centre of oven for about 1.1/2hours or 45'in muffin tins

Remove from oven and leave to cool in tin

Allow the cake to mature for at least 2 weeks in an air-tight tin , if you can resist temptation!

Enjoy!