



PLUM PORT CHRISTMAS CAKE

Ingredients:

(Group 1)

- 2.5kg Mixed Fruit
- 250ml Berry Farm Dark Plum Port No.1
- 500ml Boiling water
- 1 Cup Berry Farm Strawberry Jam
- 1tbsp Coffee
- 1tsp Mixed spice
- 1tsp Cinnamon

(Group 2)

- 250gm Softened butter
- 250gm Brown Sugar
- 6 eggs
- 3 cups Plain flour
- 2 cups S/R flour
- 500ml milk
- 4 cups Walnuts

Directions:

1. Marinate all group 1 ingredients over night.
2. Add group 2 ingredients.
3. Bake in 150° oven for 2 hours to make 1 large cake or 2 small cakes. It will keep in a sealed container for a few months. Or warm and served with custard.