



Boiled Fruit and Nut Cake

Both Mr McNally senior, founder of NUTTELEX Food Products, and his son Ian agree that this cake is one of their favourites.

Ingredients:

- 1/2 cup NUTTELEX
- 1/2 cup sultanas
- 3/4 cup sugar
- 1/2 cup raisins, roughly chopped
- 1/2 cup walnuts, chopped
- 3/4 cup water
- 1/2 cup self-raising flour
- 1/2 cup plain flour
- 1 teaspoon cinnamon
- 1/2 teaspoon each of mixed spice and nutmeg
- 1 teaspoon bicarbonate of soda
- 2 eggs, well beaten

Method:

1. Place NUTTELEX, sultanas, sugar, raisins, walnuts and water in a saucepan and bring to boil, stirring well. Remove from heat and cool.
2. Sift flour and spices together and put to one side.
3. Add bicarbonate of soda to fruit mixture and stir.
4. Mix in beaten eggs then flour and spices.
5. Pour into greased and lined 20cm cake tin and bake at 170°C for 30-40 minutes, or until an inserted skewer comes out clean.
6. Cool in tin for 5 minutes before turning out on a cake rack.

Grate **whole** nutmeg on the finest section of a grater for a fresh flavour.