



Sultana Spice Cake

This cake is simple to make and delicious.

Ingredients:

- 1/2 cup NUTTELEX
- 1/4 cup sugar
- 2 eggs
- 1 1/4 cups water
- 2 teaspoon cinnamon
- 1 teaspoon mixed spice
- 1 cup sultanas
- 2 cups plain flour
- 1 teaspoon baking powder
- 1 teaspoon bicarbonate of soda

Method:

1. Place NUTTELEX, sugar, water, spices and sultanas in a saucepan and bring to the boil stirring well.
2. Reduce heat and simmer for 5 minutes. Remove pan from heat, pour contents into a mixing bowl and cool.
3. Sift in flour, baking powder and bicarbonate of soda.
4. Pour into a 20cm square greased and lined cake tin and back at 180°C for 35-40 minutes or until inserted skewer comes out clean.
5. Turn out onto a cake cooler and leave until cold.