

Pineapple and Mango Fruitcake

Serves: 24

Prep time: 30 minutes

Cook time: 90 minutes



½ serve per portion

Ingredients

225g crushed pineapple (½ tin)

225g chopped mango

375g mixed dried fruit

1 teaspoon bicarb soda

1 cup sugar

1 teaspoon mixed spice

125g butter

1 cup flour, plain

1 cup flour, self raising

2 eggs, beaten



Discretionary Food

Method

PREHEAT oven to 180°C. Line a 20cm round cake tin with baking paper.

PLACE pineapple, mango, dried fruit, bicarb soda, sugar, spice and butter in a saucepan. Bring to the boil, simmer for five minutes, remove from heat and let cool.

SIFT flours together, mix into cooled fruit mixture with well beaten eggs.

POUR mixture into prepared tin.

BAKE in oven for around 1 ½ hours, or until set.

Recipe courtesy of Anne Webster, Gargett Branch