

Love Lie Repeat Cake

Baked & decorated by Jules Van Mil

Oven 150 Degrees or Fan Forced, 130-140 Degrees

Round or Square tin, 18 – 20 cm in diameter

1kg Mixed Dried Fruit

100g Glace Cherries (halved)

250g Chopped Butter

200g Brown Sugar

1 Cup of Tokay (or a fortified wine)

150g Coarsely Chopped Nuts

1 Tablespoon Grated Lemon Rind

1 Tablespoon Treacle

5 Eggs, Beaten

1 $\frac{3}{4}$ Cups Plain Flour

50g Self-Raising Flour

$\frac{1}{2}$ Teaspoon Bicarb Soda

150gms Almond (for decorating)

60ml Tokay (extra for brushing on the cooked cake)



Method:

- In a large saucepan combine fruit, cherries, butter, sugar and tokay and stir over a low heat until the butter is melted and sugar is dissolved.
- Remove from the heat and allow to cool for 10 minutes.
- Stir nuts, rind, treacle and eggs into the fruit mixture.
- Sift in dry ingredients.
- Pour mixture into a tin lined with baking paper and decorate with almonds.
- Bake until cooked through – approximately 1 – 1 hour and 15 minutes.
- Once cooked, brush cake with tokey, cover hot cake tightly with foil.
- Allow the cake to cool in the tin.