

Anne-Chloé's Mom Lee's Fabulous Fruitcake

Matrix Code: COOKBOOK.40 for StartOver.xyz game. (Revised 21 March 2023 by Clinton)

INGREDIENTS:

200g dark raisins
200g yellow raisins
150g dried cranberries or chopped apricots
(NOTE: If you want a heavier cake, add more dried fruit.)
1 whole vanilla pod to cook with the dried fruit
(or 1 teaspoon Vanilla essence after cooking the dried fruit.)
300 ml tea
250 g butter
200 g flour
1 teaspoon Baking Powder
1 handful of coarsely chopped walnuts or pecans

INSTRUCTIONS:

Warm the fruit mix with the tea in a saucepan and let it cook for 10 minutes.
Turn off the heat.
Add chopped butter to melt.
Stir and let cool about 1 hour.
Add vanilla essence, or remove the remains of the vanilla pod after scraping any soft parts into the fruit.
Sift flour with Baking Powder and mix gently through the fruit.

Pour mix into a 9"x9" greased and floured square baking pan, or two loaf tins.
Bake at 170° C. for 45 minutes.
Do not overcook!