

Stained Glass Window Cake

By Caroline Frazer



Ingredients

- 250g whole brazil nuts
- 125g whole almonds
- 125g walnut halves
- 1/2 cup red glacé cherries
- 1/2 cup green glacé cherries
- 2/3 cup mixed peel
- 250g chopped dates
- 1/4 cup seeded raisins
- 3 eggs
- 3/4 cup plain flour
- 1/2 tsp baking powder
- Pinch salt
- 3/4 tsp vanilla essence
- 3/4 cup caster sugar
- 2 tbsp brandy

Method

1. Grease loaf tin and line with foil (5x9x3 inches).
2. Place fruit and nuts in basin.
3. Sift flour, salt, baking powder and mix with sugar. Add to fruit and nut mix.
4. Beat eggs and vanilla essence.
5. Mix together - mixture will be very stiff.
6. Spoon into lined tin and press down.
7. Bake at 150°C (conventional oven) for 2-2.5 hours.
8. Remove from oven and pour on 2 tbsp brandy
9. Stand in tin for 30 minutes, then turn out and cool.
10. Remove foil and wrap in new foil.
11. Store in fridge or freezer. This is a solid cake. Slice with a carving knife and serve in fingers.