

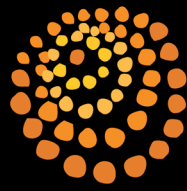
THE INCABERRY

Incaberry Christmas cake



INGREDIENTS

- 1 ½ cups (250g) Incaberries
- 2 ½ cups (420g) sultanas
- 1 ½ cups (250g) raisins, halved
- 1 ½ cups (250g) seeded dried dates, chopped finely
- 1 cup (150g) dried currants
- 2/3 cup (110g) mixed peel
- 2/3 cup (150g) glacé cherries, halved
- ¼ cup (55g) coarsely chopped glacé pineapple
- ¼ cup (60g) coarsely chopped glacé apricots
- ½ cup (125ml) dark rum or any other port, fortified wine or liquor
- 250g butter, softened
- 1 cup (220g) firmly packed brown sugar
- 5 eggs
- 1½ cups (225g) plain flour
- 1/3 cup (50g) self-raising flour
- 1 teaspoon mixed spice
- 2 tablespoons dark rum, extra
- Optional - additional Cherries and whole blanched Almonds to decorate the top.



THE INCABERRY

METHOD

Combine fruit and rum in large bowl; mix well; cover tightly with plastic wrap.

Store mixture in cool, dark place overnight or up to a week, stirring every day.

Preheat oven to 150°C/130°C fan-forced. Line deep 22cm-round or deep 19cm-square cake pan with three thicknesses of baking paper, extending paper 5cm above side.

Beat butter and sugar in small bowl with electric mixer until just combined. Add eggs, one at a time, beating only until combined between additions.

Add butter mixture to fruit mixture; mix well. Mix in sifted dry ingredients.

Spread mixture evenly into pan. If decorating the top, arrange extra cherries and almonds in circular fashion or patterns

Bake about 3½ hours, while still warm, brush with remaining rum to glaze.

Sit on a wire rack until cool. Store wrapped in foil in an airtight container.