



Forum: Scottish Dishes

Topic: recipes to share

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Dundee Cake

You will need:

8oz butter
8oz soft brown sugar
10oz plain flour
4oz glace cherries
4oz sultanas
4oz currants
4oz raisins
2oz almonds
4 beaten eggs

Directions :

Mix together flour and fruit and chopped nuts leaving some nuts whole for decoration Cream together butter and sugar until light and fluffy Beat in the eggs, fold in the flour and fruit Grease and line tin keeping greaseproof paper about 1 to 2 inches higher than rim of the tin Make a slight hollow in centre of mixture Bake in a slow oven 130 deg c for 3 hours

This is one of my favorites.
Happy baking