



**Forum: Scottish Dishes**

**Topic: recipes to share**

**Subject: Re: recipes to share**

Posted by: Annie

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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