



Forum: Scottish Dishes

Topic: recipes to share

Subject: Re: recipes to share

Posted by: Annie

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Enjoy this wonderful cake, go easy on the whisky.

Fruit Cake with Whisky

You'll Need:

- 2 cups plain flour
- 1/4 cup SR flour
- 250g butter
- 1 1/2 cups brown sugar
- 5 eggs
- 1/2 cup ground almonds
- 1 cup chopped glace apricots
- 1kg mixed fruit
- 1 cup whisky
- 2 teaspoon mixed spice
- 1/2 teaspoon each ginger and cinnamon and nutmeg

Directions :

In a bowl place the fruit, apricots and almonds, stir in the whisky, cover and leave standing for 2 days. When the fruit is ready beat the sugar and butter until light and creamy. Add eggs one at a time, beating well between each egg. Sift flours, salt, mixed spice, ginger, cinnamon, nutmeg together. Stir in half of the fruit mixture into the cream mixture and the other half into the flour mixture mix well. Then combine both mixtures until well blended. Grease and flour a 23cm tin and spread the mixture into the tin. make sure top is spread even. Bake in a moderate oven for 30 minutes, then reduce the heat to moderately low and bake for a further 2 hours, or until cooked and the skewer comes out clean. Place on a wire tray to cool wrap in foil to keep moisture in, leave until cold. When cold decorate with the whisky icing. In a bowl place the icing sugar, and put bowl over a simmering pot of water, add the whisky a little at a time stirring until the mixture is just dropping from the spoon. Spread on the cake letting it run down the sides and decorate with cherries.