



Fruit Cake

6 pcs



Ingredients

Refined sugar	500 gr	All purposes flour	760 gr
Blue Band Master Cake Margarine	400 gr	Baking powder	10 gr
Butter	115 gr	Sultana/Raisins	800 gr
Eggs 15 pcs	755 gr	Currant	400 gr
Vanila & butter flavour		Red cherry glaze	150 gr

Cooking Methods

1. Beat the butter, Blue Band Master Cake Margarine and sugar till soft, add the egg yolks, stir well.
2. Add dried material that has been sifted, stir until well-mixed.
3. Add the washed and dried fruit, mix well.
4. Put into the mold and bake with temperature 160°C until cooked.