



## Mary Berry's Quick Boiled Fruit Cake

### Ingredients:

397g can of condensed milk  
150g butter  
225g raisins  
225g sultanas  
175g currants  
175g roughly chopped glacier cherries  
225g self-raising flour  
2tsp ground mixed spice  
1tsp ground cinnamon  
2 large eggs

### Method:

1. Preheat the oven to fan 130°C / conventional 150°C / gas mark 2.
2. Grease an 18cm round cake tin and line with baking parchment.
3. Pour the condensed milk and butter into a large heavy-based pan and add all the fruit.
4. Gently heat until the butter has melted, stirring all the time.
5. Simmer the fruit gently for 5 minutes, stirring all the while until the fruit feels softened.
6. Remove from the heat and set aside to cool for at least 10 minutes, stirring every now and again.
7. In a large mixing bowl sift the flour and spices, and mix them together to make a well in the centre of the bowl.
8. Add the eggs and the cooled fruit mixture.
9. Combine everything together using a wooden spoon and then turn into your prepared cake tin.
10. Bake in the oven for 1¾ - 2 hours. The cake should be well risen and golden brown.
11. To make sure it's cooked properly, insert a skewer into the middle which should come out clean if the cake is baked completely.
12. Once out of the oven, leave the cake to cool for about 10 minutes in the tin before removing the parchment paper and cooling on a wire rack.

Recipe courtesy of Mary Berry via [www.mytaste.co.uk](http://www.mytaste.co.uk)