



Date: 7 December 2007

## Blackcurrant Cake

Soften 150grams of butter  
Add 1 x 400gram of tin crushed pineapple  
Stir in 1 teaspoon of baking soda

Add and mix:

- 1 cup of sugar
- 500 grams of mixed fruit
- 1+ cups of blackcurrants (frozen are fine)
- 1+ teaspoon of spice (eg. Mixed spice, garam masala - my favourite!)
- 1 pinch of salt
- 2 cups of flour
- 1 teaspoon of baking powder

Stir in 2 eggs

Line your tin with baking paper and cook at 180 degrees for about 75 minutes. This is a yummy moist cake which should stand in the tin for 10 minutes after coming out of the oven and then be tipped out onto a cooling rack

**Jenny Leith**