

ROSSCO'S FRUIT CAKE RECIPE

(my modification is the rum bit - otherwise I don't know where the recipe originated)

Your emails of appreciation will be all the thanks I require for this little gem (says he with tongue in cheek) hi hi. But I had to pass this on. I could imagine the look of absolute horror on my late mother's face, that doyen of CWA tradition, as I said I was making a fruit cake and using only the ingredients/method below !!

Ingredients

2 cups self raising flour
2 cups mixed dried fruit
(soaked in couple tablespoons of rum, sherry or marsala)
1 can of unsweetened condensed milk

Method

Pre-heat oven to 210 degrees Celsius
Mix well all ingredients in bowl.
Pour into greased loaf tin
(I used loaf tin lined with cooking paper).
Place into pre-heated oven and cook for about an hour.
Stab with bamboo skewer after about 40 minutes and when the skewer comes away clean the cake should be done.

I thought the cake could have risen a bit higher, maybe, but boy, did it taste good. I like plenty of butter on fruit cake 'tho.

I hope you enjoy this recipe

73 es RosscO VK4AQ



Looks Yummy! Pikkie by Lyn VK4EI/VK4SWE

RosscO's recipe was presented on ABC Radio North Queensland by Lyn VK4EI/VK4SWE 5th July 2011 with the only modifications being the use of sweetened condensed milk (which was all Lyn had in the pantry at Sweers Island) and an oven temperature of 180 degrees Celsius (during the second try). The sound file of the presentation is available on theTARCinc website <http://www.tarc.org.au> in the documents > audio archives section.

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