

# Wendy's Boiled Pineapple Fruit Cake



Prep: 30 minutes



Bake: 1 ¼ - 1 ½ hours



Makes: 16 pieces



## Ingredients

- 400g can crushed pineapple in juice
- 125g cubed butter
- 1 cup light brown sugar
- 500g minced dried fruit
- 1 tsp bi-carb soda
- 1 cup self raising flour
- 1 cup plain flour
- 1 to 1 ½ tsp mixed ground spices (can use extra spice to taste)
- 2 eggs beaten
- ½ cup blanched almonds for decoration

## Cooking steps

1. Preheat oven to 160°C. Grease or line a 21x21x8cm deep cake pan
2. Place pineapple and juice into a large saucepan
3. Add cubed butter, sugar and dried fruit. Bring to the boil and reduce heat
4. Simmer for 10 minutes then remove from heat
5. Stir in bi-carb soda and allow to cool
6. Stir in sifted flours and spices
7. Add beaten egg and mix thoroughly
8. Spoon mixture into prepared tin
9. Arrange almonds on top
10. Bake for 1 ¼ to 1 ½ hours (depending on oven)
11. Allow to cool for 10 mins then turn out onto wire rack to cool