

WEDNESDAY – AFTERNOON TEA

Spiced Fruit Cake

(More than 8 guests bake 2 or more cakes depending on numbers)



Recipe Ingredients

Cake Mix

1	Standard alpine cake mix	Not suitable for GF/LF/VG(see page 3)
300g	Raisins	
2tbsp	Sliced almonds, crushed	
1tbsp	Cinnamon	
Pinch	Paprika	

The logo for CHARDONS features a stylized blue arch above the word "CHARDONS" in a black, sans-serif, all-caps font. The arch is composed of two curved lines meeting at a peak, with a small white triangle inside the peak. The word "CHARDONS" is centered below the arch.

CHARDONS

Morning Preparation

377. Add the raisins, crushed almonds, cinnamon and paprika to the standard cake mix and mix thoroughly.
378. Pour into a tin lined with cling film.
379. Cook in oven for approximately 45 minutes at 165°C then test the cake with a knife. If the knife comes out clean, it is ready.

To Serve

380. Turn out of the tin and allow to cool. Serve on a chopping board sprinkled with icing sugar.