

**DAY 4 – AFTENNOON TEA**

Spiced Fruit Cake (S), (V), (NF)

*(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)
300g	Raisins	
2tbsp	Sliced almonds, crushed	Not suitable for (NF)
1tbsp	Cinnamon	
Pinch	Paprika	



### **Morning Preparation**

1. Add the raisins, crushed almonds, cinnamon and paprika to the standard cake mix and mix thoroughly.
2. Pour into a tin lined with cling film.
3. 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**

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

### **Dietaries**

- **(NF)** - If you have any guests who are nut free, please do not add the almonds to the recipe.
- **(VG)** – [Please click here to refer you to the vegan banana and almond cake.](#)