

## Mini fruit cakes

### Ingredients

100g self raising flour  
100g caster sugar  
100g butter or soft baking spread  
2 eggs  
50g dried fruit, e.g. sultanas

**Complexity:** low-medium



### Equipment

Weighing scales, mixing bowl, sieve, 12 cake cases, patty tin, wooden spoon, 2 metal spoons, cooling rack.

### Method

1. Preheat the oven to 200°C or gas mark 6.
2. Place the cake cases in the patty tin.
3. Sift the flour into the mixing bowl and then add all the other ingredients.
4. Mix everything together until light and fluffy.
5. Stir in the dried fruit.
6. Divide the mixture equally between the cake cases using 2 spoons.
7. Bake for 15-20 minutes, until golden.
8. Allow to cool on a cooling rack.

### Top tips

- Use different types of dried or fresh fruit, e.g. dried apricots, fresh banana.
- Try adding a little spice, such as cinnamon or ginger.

### Food skills

- Weigh.
- Sift.
- Mix and stir.
- Divide.
- Bake.

This recipe is from the original Licence to Cook programme and is provided under the Open Government Licence.