



ESTABLISHED 1983

WONDAREE RECIPES

WONDAREE MACADAMIA FRUIT CAKE IDEAL ANY TIME

Makes one 23cm round or 20cm square cake

INGREDIENTS

50g natural Wondaree macadamias (halves)
75g Wondaree Macadamia cooking pieces
1.25kg mixed fruit
250g butter
1 cup firmly packed brown sugar
1 cup brandy or Bacardi rum
2 tsp grated orange rind
1 tsp grated lemon rind
1 tb golden syrup or maple syrup
5 eggs (lightly beaten)
1 ¾ cups plain flour
1/3 cup SR flour
½ tsp bicarb soda

Line your cake tin making sure your sides are 5cm higher than tin and make sure your base has 3 layers of baking paper or greaseproof paper.

Place the fruit, cooking pieces, butter, sugar, brandy or rum in a large saucepan and stir over heat until butter is melted and sugar dissolved. Bring to the boil, reduce the heat and simmer covered for 10mins. Remove from heat and let cool to room temperature.

Stir in orange and lemon rinds, syrup and lightly beaten eggs.

Stir in sifted dry ingredients.

Pour mixture into cake pan and spread mixture evenly then decorate top of cake with macadamia halves – go crazy-the more nuts the better.

Bake in a slow oven, 150 degrees for 2 to 2 ½ hours. Check with a skewer and once cooked cover cake with foil and let cool in tin for 2 hrs before turning onto a cooling rack. Keep in an airtight container or cake can be frozen.