



INGREDIENTS

1 cup sugar
425g can crushed pineapple
450g mixed fruit
1 tsp bi-carb soda
125g butter
1 cup plain flour
1 cup self raising flour
2 eggs

METHOD

1. Place sugar, pineapple, mixed fruit, bi-carb soda, butter and spice in a saucepan.
2. Bring to the boil and simmer for 3 minutes.
3. Cool.
4. Sift in flour with well beaten eggs.
5. Place in a greased and lined 20cm cake tin.
6. Bake in a moderate oven for 1½ hours. Reduce heat and bake for a further 20–30 mins.

Margaret's Boiled Pineapple Fruit Cake



Growing up in Sydney, the weather at Christmas was always hot and humid so, rather than a traditional heavy fruit cake, my mum made this lighter, moister version.

As my mum died when she was just 41 and I was 18, this memory and her recipe are very special to me.

I still make it every Christmas and at other special occasions throughout the year.