

Panasonic Breadmaker Recipe

Mulled Wine Fruit Cake



Ingredients

350g mixed dried fruit
50g chopped dates
50g chopped walnuts
100g dried cranberries
75g butter
300mls mulled wine
3 medium eggs
250g plain flour
1 tsp bicarbonate of soda

Method

1. Place the fruit, dates, walnuts, cranberries, butter and mulled wine in a large mixing bowl. Cook on HIGH MICROWAVE for 3-4 min until the butter has melted and the liquid is hot.
2. Allow to cool slightly, add the eggs, flour and bicarb. Mix well.
3. Remove the kneading blade from the pan and line with a loaf tin liner or parchment paper.
4. Place the mixture in to the lined bread tin.
5. Select bake only and enter 1 hour 15 mins on the timer.
6. After baking, test with a skewer to see if the cake is cooked. If the cake requires extra time enter another 5 mins on the timer. If it is slightly sticky it will cook through during the stand period.
7. Leave to stand for 5-10 mins before removing from the bread pan. Allow to cool.

Notes :
