

The Conference Cake

2 kg Mixed Fruit.

½ pkt Raisins.

10oz butter.

1 pkt cherries

½ cup brown sugar

3 cups water

Put all in a Large pot & bring to the boil....simmer 5 mins.

Add 1 tin Highlander milk & one good tsp Baking Soda.

Stir well & Leave overnight.

NEXT DAY

Beat 6 eggs well & add to mixture..add ¼ Cup Brandy, one Large tsp each of Lemon almond,& vanilla...Mix well

ADD

4 cups High Grade Flour, one cup at a time..mixing well between.

Put in lined 11 inch baking tin OR two 9 inch Round tins.

BAKE

130°-140°..4 hours.

Line tins with 3 layers New paper, 1 layer foil and 1 baking paper

Before putting into oven...wet hand with cold water and put all over top of cake - cake will stay perfectly flat & not rise.