



Grandma's Genoa Cake

Sarah's servings: 8, Sarah's skill: Easy, Baking time: 60-70 mins

Ingredients

115g Unsalted soft butter
100g Caster sugar
2 Large eggs
175g Self raising flour
55g Sultanas
50g Currants
30g Quartered glacé cherries
1 Tbsp Milk

Method

- Pre-heat the oven to 150 degrees centigrade (130 fan) then line and grease a 1lb loaf tin.
- Put the butter and caster sugar into the bowl of a stand mixer and beat until light and fluffy.
- Add the eggs one at a time until they are fully incorporated.
- Put the dried fruit and cherries in a bowl and mix 2 Tbsp of the flour into the bowl to stop the fruit and cherries sticking together and sinking in the cake.
- Add remaining flour to the egg mixture and beat again until incorporated.
- Add the fruit and flour mixture and beat again.
- Finally add the milk and mix again just to loosen the mixture slightly.
- Put the mixture into the lined tin and flatten and smooth the top with a spatula.
- Bake for 60-70 minutes or until a skewer comes out clean.
- Leave to cool slightly before removing from the tin.