



Simnel Cake

5 ounces of Juvela flour mix
4 ounces of sugar
4 ounces of butter
Eleven ounces of mixed dried fruit
1/2 a level tea spoon of mixed spice
1/2 a level teaspoon of bicarbonate of soda
1/2 a level tea spoon of cream of tartar
Grated rind of a lemon
3 large eggs (Beaten)
Almond paste (See separate recipe)

Method

Cream the butter, sugar, and lemon rind together in a warm bowl
Add the eggs and flour alternatively to this mixture and beat well

Add the raising agents, mixed spice, and fruit, and mix well.

Put half of the mixture into an 8 inch cake tin (Round) lined with greaseproof paper,
and press in half of the almond paste.
Place the other half of the cake mixture on top.

Bake low in the oven at mark 2 for two and a half hours
Remove from the oven, and add the rest of the almond paste. cooking for a further 30
minutes

Allow to cool to a handleable temperature before removing the cake from the tin to
make certain it is set. Cool on a rack and store in an airtight tin.

This is a traditional Easter recipe along with hot cross buns (qv)



This recipe has been brought to you by The Cream Of Tartar Company Limited

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