

Ingredients

Quantity	Measure	Ingredients	Description
250	Grammes	Butter	
30	ml.	Caramel	Colour
5	Nos	Eggs	
250	Grammes	Flour, Maida - (American Pillsbury)	
250	Grammes	Mixed Peel	
1/2	Teaspoon	Mixed Spice	
1/2	Teaspoon	Nutmeg powder	
500	Grammes	Raisins	Black
250	Grammes	Sugar, powdered	
2, 1/2	Teaspoon	Vanilla Essence	

Method

Cream butter and sugar together till light and creamy.

Beat in eggs, one at a time.

Mix the raisins, chopped peel, and spices with the maida.

Mix with the butter mixture, adding vanilla essence and caramel color.

Bake at 150 degrees centigrade for about two and a half to three hours.