

### Ingredients

Quantity	Measure	Ingredients	Description
15	Grammes	Almonds	chopped
1	Tablespoon	Baking Powder	
2	Nos	Eggs	
175	Grammes	Flour, Maida - (American Pillsbury)	
120	Grammes	Margarine	
1	Tablespoon	Milk	
50	Grammes	Mixed Fruit	Raisins, sultanas, etc
120	Grammes	Sugar	
15	Grammes	Walnut	chopped

### Method

Cream margarine and sugar till light and fluffy. Beat the eggs and gradually add to the mixture.

Add the flour, sifted with baking powder. Blend the batter well and mix the fruits and the chopped almonds and walnuts. Stir in the milk so that the mixture becomes even and smooth.

Grease a round cake tin and grease it. Pour the ready cake mixture. Cover with a grease-proof paper.

Bake in a preheated oven at 350 degree F for 20 minutes. When the top is golden in colour, take it out from the oven. If desired, spread some hot chocolate icing over it. Decorate with cherries.