



The Olde Scots Kitchen



Dundee Cake

Ingredients

375g ($\frac{3}{4}$ lb) shortening (butter or margarine);
1½ cups of sugar;
6 eggs;
 $\frac{1}{3}$ cup cream;
3 cups of all-purpose flour, sifted 3 times;
1 teaspoon baking powder;
250g ($\frac{1}{2}$ lb.) sultana raisins;
250g ($\frac{1}{2}$ lb.) currants;
250g ($\frac{1}{2}$ lb.) almonds, crushed;
500g (1 lb.) candied orange peel and candied pineapple;
Juice of 1 orange

Method

Prepare a 25cm (9-inch) pan, or two 15cm (8-inch) by 7.5cm (4-inch) loaf pans, lined with greaseproof paper.

Boil the raisins and currants until plump and dry. Cream the shortening and sugar well, beating until very light. Add the eggs, one at a time, and beat well. Add a teaspoon of the flour if the mixture tends to curdle and continue beating. Add half the flour, sifted with baking powder and salt, alternately with the cream. Stir in raisins, currants, almonds, candied fruit and orange juice. Add the remaining flour.

Turn the mixture into the prepared tin. Bake for 1¼ hours at 175°C. Turn the oven down to 135°C and bake for a further 1½ hours or until a skewer pushed to the bottom of the pan comes out clean.