

## **Boiled fruit cake**

200g sultanas

250ml milk

200g sugar

125g margarine

250g self-raising flour

1egg

1 tsp cinnamon (optional)

Preheat oven to 160 degrees C

Put sultanas, milk, margarine and sugar in pan, bring to boil stirring all the time; once it has come up to the boil, remove from heat. Leave to cool for 10 minutes.

Fold in flour (and cinnamon) and mix well. Add egg and mix again.

Pour into greased / lined loaf tin(s) and bake for 1 hour.

Take to cross-country race and share.