

New Zealand Sultana Cake class 112

- 455g sultanas
- 340g caster sugar
- 225g butter
- 3 beaten eggs
- 340g plain flour
- 2 level teaspoons baking powder (sieve with flour)
- 1 tsp almond essence

1. Place the sultanas in a pan and cover with water. Bring to the boil and simmer for 8 mins.

2. Drain the sultanas and add to the butter. Stir until the butter is melted.

3. Beat eggs, sugar and essence.

4. Add the egg mixture to the sultanas then add the flour/baking powder and mix well.

5. Bake at gas3 /160C for 1hour then at gas2 /150C for a further 45mins.