

Four Ingredient Baileys Christmas (Fruit) Cake

Ingredients

1 kg mixed dried fruit

[add some mixed peel if desired, but maintain the 1kg quantity]

½ to ¾ cup of Bailey's Irish Cream

[according to personal preference]

2 cups chocolate milk

2 cups self-raising flour



Soak the fruit:

Place the mixed fruit in a large bowl and pour the Baileys and chocolate milk over it.

Stir to coat the fruit, cover the bowl, place in the fridge and leave it to soak approximately 24 hours.

For those that don't know, Baileys is a cream lacquer.

Combine ingredients:

The next day, Remove the fruit mixture from the fridge and set aside for 30 minutes to come to room temperature.

Preheat your oven to 140°C.

Add the self-raising flour to the soaked fruit mixture and stir until just combined. Be careful not to over mix.

Bake the cake:

Grease a 20-23cm square cake tin.

Line a cake tin [bottom and sides] with baking paper.

Pour the mixture into the tin, making sure to tap out any air pockets.

Bake for approximately 2 hours, or until the cake is cooked through.

A skewer inserted into the centre should come out with moist crumbs.

If the top starts to brown too quickly, you can cover it loosely with foil.

Cool and Serve:

Set aside in the pan for 30 minutes to cool slightly before transferring to a wire rack to cool completely.

Store in an airtight container.

It can be enjoyed immediately or stored for up to 10 days.

Can be frozen for longer storage.