



## LUNCHEON CAKE

*Luncheon cake was a popular light cake. Some contemporary recipes added candied peel and chopped almonds. This recipe comes from Good Housekeeping circa 1930s.*

### Ingredients

- 450g plain flour
- 225g butter
- 225g sugar
- 4 eggs
- 142ml milk
- 1 teaspoonful baking powder
- 600g mixed dried fruit
- Grated rind of 1 lemon
- 20cm round tin, greased and lined

### Method

- 1 Preheat the oven to 180C
2. Sieve the flour and baking powder into a large bowl.
3. Dice the butter into the flour and

rub in until the mixture is like damp sand.

4. Stir in the sugar, lemon rind and mixed fruit.

5. Beat the eggs and milk together.

6. Make a well in the flour mixture, add the beaten eggs and milk.

7. Gradually mix in the dry ingredients until thoroughly combined.

8. Pour into a lined tin and bake for 1-1½ hours or until a skewer comes out dry.