

## Dundee Cake

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8 oz Flour  
6 oz Caster Sugar  
6 oz Butter or Margarine  
4 Eggs  
4 oz Currants  
4 oz Raisins  
4 oz Sultanas  
2 oz Candied Peel  
1 oz Ground Almonds  
1 t Mixed Spices  
1 t Baking Powder  
1/2 ts Salt  
1 oz Split Blanched Almonds

Set oven to 325F/Gas 3. Grease an 8 inch round cake tin and line with greaseproof paper. Cream the fat and sugar in a bowl. Sift the flour, salt and spices together. Add the baking powder to the last of the flour. Stir in the ground almonds. Add the fruit peel. Gently Mix. Put into the tin. Arrange the split almonds evenly on the top of the cake. Bake for about 2 hours. After the first hour, if the top is browning too quickly cover with greaseproof paper. Allow the cake to cool slightly in the tin before turning on to a wire rack. The cake will keep for several weeks if wrapped in kitchen foil.