

## **Mini fruit cakes**

### Ingredients

100g self-raising flour

100g caster sugar

100g butter or soft baking spread

2 eggs

50g dried fruit, e.g. sultanas

Paper Cake cases

### **Method**

1. Preheat the oven to 200oC or gas mark 6.
2. Place the cake cases in the patty tin.
3. Sift the flour into the mixing bowl and then add all the other ingredients.
4. Mix everything together until light and fluffy.
5. Stir in the dried fruit.
6. Divide the mixture equally between the cake cases using 2 spoons.
7. Bake for 15-20 minutes, until golden.
8. Allow the cakes to cool on a cooling rack.