



Cream Cheese Fruit Cake

Culinary Love Recipe

Ingredients

- 250g packet cream cheese, chopped, at room temperature
- 185g butter, softened
- 4 eggs
- 2 teaspoons of finely grated lemon zest
- 1 ½ cups of sultanas
- 1 teaspoon of vanilla essence
- 1 cup of plain flour
- 1 ½ cups of castor sugar
- 1 cup of self raising flour
- ½ cup of chopped glace cherries
- Icing sugar to serve

Method

1. Preheat oven to 160c. Lightly grease & line a 23cm round cake pan with baking paper.
2. In a large bowl, using an electric mixer, beat cheese, butter, zest & vanilla together until light & fluffy. Beat in sugar.
3. Add eggs, one at a time, beating well after each addition. Mix in fruit. Fold sifted flours through in 2 batches until just combined.
4. Spoon mixture into prepared pan & smooth surface. Bake for 1 ¾ hours, until cooked when tested with a skewer. If surface is browning too quickly, cover cake with foil during baking. Allow to cool in pan. Dust with icing sugar. Store in airtight container.

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