

# Bishops cake

## Ingredients

200 g whole brazil nuts, or brazil and whole walnuts mixed

150 g crystallised cherries

150g crystallised pineapple, apricots, peaches and pears

150 g pitted dates

1/2 cup sugar

1/2 cup plain flour

2 lightly beaten eggs

Vanilla, pinch salt

Use a small loaf tin, or several small square or rectangular tins.

Late in the year, fruit cake 'kits', are sold in health food shops. These include kits for this cake, aka American Christmas cake or stained glass window cake. Small decorative waxed card 'cake tins' can also be found in specialist kitchen stores.

## Method

Grease tins well and line with 2 layers of baking paper.

Beat eggs and sugar.

Put aside some of the cherries and nuts to arrange decoratively on the top of the cake.

Add all remaining ingredients and mix together well.

Place in tin(s), spreading the fruit and nuts evenly through the mix.

Bake in a slow oven (150 degrees C) for 1 1/2- 2 hours.

Pour a little rum or brandy over the top while cake is still hot, or glaze while warm with jam heated and mixed with brandy or liqueur.

To serve, slice thinly to achieve a stained glass window appearance.

