



WINSTON CHURCHILL FRUIT CAKE

This cake was one of Winston Churchill's favourites. It originates from Churchill's long-standing cook, Georgina Landemare who catered for Winston during the war at Downing Street and then at his family home, Chartwell in Kent. Mrs Landemare cooked for the Churchill family from 1939 throughout the duration of the war, until she retired in 1954. According to Mrs Landemare, Churchill was an 'incredibly fussy eater' but such was the impact of her cooking, on VE night Churchill actually thanked Mrs Landemare for her efforts by saying that he 'could not have managed throughout the war without her cooking'.

Ingredients

- **225g** butter
- **170g** dark brown sugar
- **285g** self-raising flour
- **280g** dried mixed fruit
- **2** cups strong black tea
- **5** eggs
- **110g** halved glacé cherries
- **1tsp** mixed spice
- **1tbsp** black treacle (optional)

Method

1. Soak the dried fruit in tea, preferably overnight.
2. Preheat oven to 150 degrees and line and grease a cake tin.
3. Cream together the butter and sugar in a mixing bowl, until almost white. Remember to scrape the sides of the bowl and continue to cream together.
4. Gradually beat the eggs into the mixture, remember to add a little flour to stop the mixture from splitting or curdling.
5. Fold in the flour and add the mixed spice to the mixture.
6. Add the mixed fruit and the glacé cherries and continue to fold together.
7. Continue to fold and stir, whilst adding in the black treacle.
8. Once completely mixed together, scrape the mixture into the cake tin and leave to bake for **2 hours**.
9. Check that the cake is cooked throughout before leaving to cool on a wire rack.
10. Finish with a light dusting of caster sugar.

