



Boiled Pineapple

Fruit Cake

Preparation Time: 10 minutes

Cooking Time: 70 minutes

Serves: 15 -20



Ingredients	Quantity	Notes	
Golden Circle Crushed Pineapple in Syrup	450g	can	
Butter	125g		
Sugar	1	cup	
Mixed Spice	1	tsp	
Bicarb Soda	1	tsp	
Self Raising Flour	1	cup	
Plain Flour	1	cup	
Egg	2	each	beaten
Mixed Fruit	375g		
Assorted Glazed Fruit - <i>Optional</i>	1/2	cup	

Method

- Preheat oven to 160°C.
- Lightly grease and line an 18 or 20cm square cake tin.
- In a large saucepan, combine the crushed pineapple, butter, mixed fruit, sugar, mixed spice and bicarb soda.
- Bring to boil, and boil for 10 minutes.
- Allow the mixture to cool to room temperature, and then stir in the sifted flours and eggs.
- Pour mixture into prepared cake tin, and bake on bottom shelf for 50-60 minutes or until a skewer inserted into the cake comes out clean.
- Allow to cool in the tin for 5 minutes before turning out onto a rack to cool.
- When cool, store in an airtight container for 1 week or refrigerate for up to 21 days or freeze for 3 months.

Optional: decorate with assorted glace fruits.

Good to know

- Golden Circle Crushed Pineapple is made from 100% Australian Grown Pineapples.
- Golden Circle is Australia's largest grower-owned and Australian owned fruit and vegetable processor, feeding the appetites and thirsts of the nation for than fifty years.
- Golden Circle Pineapple contains no preservatives, colours or flavours.

