

BLACK CAKE

INGREDIENTS:

200g soft butter (unsalted, plus extra for greasing the cake pan)

1 cup Demerara sugar

6 eggs (room temperature)

2 teaspoons vanilla essence

4 cups rum-soaked fruits (dried prunes, raisins, and cherries, covered with rum and left in a tightly sealed jar to soak for at least 1 month)

1/2 teaspoon ground cinnamon

2 teaspoon baking powder

2 cups plain flour



METHOD:

Preheat oven to 170C (350F).

Grease the bottom of a cake tin. Set aside an additional cake tin of water to be placed at the bottom of the oven to ensure the cake does not dry out.

Cream butter and sugar in a very large mixing bowl with a wooden spoon until light and fluffy.

Sift together flour, baking powder and cinnamon into a large bowl and set aside.

Whisk eggs in a large bowl until frothy. Add vanilla essence to the eggs and continue to whisk for about one minute.

Pour the whisked eggs into the bowl with the creamed butter and sugar mixture and stir gently. Keep stirring until incorporated.

The mixture will look curdled.

Add the rum-soaked fruits to the egg-butter-sugar mixture and stir.

Add the flour-baking powder-cinnamon mixture gradually to the wet ingredients and mix gently but thoroughly to incorporate.

Do not over mix or beat the batter.

Add batter to cake tin and bake for 90 minutes or until an inserted skewer comes out cleanly.