

Buttermilk Cake

This rich fruit cake is made with buttermilk to aid the raising and add extra flavour.

Ingredients

- 4 oz butter
- 4 oz margarine
- 8 oz Demerara sugar
- 3 beaten eggs
- 1 lb. plain flour
- 2 level teaspoons baking powder
- 2 level teaspoons bicarbonate of soda
- 1 level teaspoon cream of tartar
- ¼ level teaspoon salt
- ¼ level teaspoon ground ginger
- 1 level teaspoon grated nutmeg
- ½ pint buttermilk (or use 1 tablespoon vinegar made up to ½ pint with fresh milk)
- 12 oz currants
- 4 oz sultanas
- 2 oz glace cherries

Method

1. Set oven to 325 Fahrenheit height or mark 3.
2. Grease and line a 9-inch square cake tin.
3. In a bowl, cream together the butter, margarine, and sugar until light and fluffy.
4. Add the eggs, add the sifted dry ingredients and the buttermilk.
5. Stir in the fruit and mix well together.
6. Turn the mixture into the tin and bake for 1 ½ to 2 hours in the center of the oven until firm and the skewer inserted comes out clean.
7. Leaving the tin for about 5 minutes and turn out onto a wire rack to cool.

*Courtesy of "Favourite Farmhouse Recipes", compiled by Carole Gregory
and published by J. Salmon Ltd.*