

## Light Fruit Cake

### Ingredients

200g Butter at room temperature  
16 teaspoons of Splenda  
400g sieved wholemeal plain flour (the bits that don't go through just throw in)  
2 teaspoons of baking powder  
6 eggs  
100 g candied peel  
300 g mixed dried fruit

### Method

1. Cream Splenda and butter together until they have bonded, they do not become creamy and fluffy.
2. Beat eggs and then add gradually.
3. Fold in flour and baking powder. If the mixture is still a little stiff add a little milk.
4. Mix in dried fruit and candied peel
5. Put in a greased deep 8" cake tin and cook for about 1 hour at 170, cooking time and temperature depends on the oven.