

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

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.