



Nancy's Rosemary Fruit Cake

Beat together until creamy:

- 1/2 cup softened butter
- 2/3 cup white sugar
- 2 beaten eggs
- Zest of a med orange & it's juice (1/4c)

Then mix in the following:

- 2 cup all purpose flour
- 1 1/2 tbsp baking powder
- 2 tbsp finely chopped fresh rosemary
- 1 cup of sultana raisins plumped*
- 1 cup of roughly chopped red & green glazed cherries

**To plump raisins: soak raisins in warm water for about 10 minutes then drained*

Combine well, then fold into a greased 9"x9" or 10"x10" pan, spreading the batter out evenly. Bake in a 350°F oven for 30 to 35 min or when pricked with a toothpick comes out clean. Cool. Then ice with a glaze consisting of 1 cup icing sugar, 1 tbsp orange juice and 1 tsp of finely chopped rosemary.

Enjoy with friends over a cup of tea or coffee!