



English Fruit Loaf Cake

Ingredients (for 2 cookings)

Butter

40 grs.

Sugar

5 tablespoons

Flour

6 tablespoons

Vanilla extract

1 teaspoon

Baking powder

1 ½ teaspoons

Seedless raisings

50 grs.

Chopped candied fruit

50 grs.

Walnuts

50 grs.

Almonds

50 grs.

Eggs

2 units

Cognac

1 coffee cup

Preparation:

Beat the butter with the sugar up to get a cream. Add the eggs one by one beating well after each addition until the batter is well unified. Add the cognac. Sift the flour and the baking powder and then add to the preparation mixing quickly. Add the raisins the candied fruit the chopped walnuts and almonds, mix well.

Pour the preparation in the TartaExpress up to half its height. Cover and microwave for 2 ½ minutes to high. It can be covered with a thin layer of glaze.

