

Prune and Parsnip Cake

*Quick and easy to make, but remember to start the night before.
A moist and fruity cake.*

200g stoned prunes soaked overnight in 100ml of Earl Grey tea
150g cooked and sliced parsnips
3 eggs
150g soft brown sugar
175g plain flour, sifted with
3 tsp baking powder
3 tsp almond essence
Icing sugar to dust



Method

Blend prunes and parsnips with the almond essence. Add the eggs, brown sugar, sifted flour and baking powder.

Spoon into a greased and lined 2lb loaf tin. Bake at 170°C/338°F Gas 3 for 35 - 45 minutes. Cool in the tin and turn out onto a wire rack. Dust with sieved icing sugar when cold.