

# Festive gift ideas

## Fruit cake in a jar



### Ingredients

- 250g self raising flour
- 500g dried fruit (for example a mix of 250g raisins, 100g glace cherries, 50g cranberries, 100g mixed peel). You could use other dried fruits such as apricots or pineapple and mango if you wanted a more exotic flavour
- 125g brown sugar
- 2 tsp all spice or combination of ginger/nutmeg/cinnamon
- Decoration materials : Examples include tinsel, ribbon, glitter and glue (optional)
- 1 large clean jar—enough to hold 1 litre (use 2 smaller if you don't have a big enough jar)



**Cost** : Around £2.40 but can be cheaper if you just use 500g mixed dried fruit—this will be around £1.80

### Steps

1. Spoon the ingredients in the jar in layers to create a stripy effect. Press down each layer. We recommend putting the flour at the bottom. Kids will like to help with this
2. Once completed screw on the lid. The ingredients should keep for around 3-4 weeks once sealed.
3. Decorate your jar. I used a gold permanent marker to write a festive message. You can also tie a ribbon and a piece of dried orange around the lid. Let children get creative with this part
4. You also need to attach some instructions for the recipient—they should place the contents of the jar in a large bowl, add 3 eggs, 125g butter/spread and 60ml milk. Mix well. Then place in a greased cake tin and bake at 150°C/gas mark 3 for one and a quarter hours
5. Place in a large bowl, add three eggs, 125g butter/spread and 60ml milk. Mix well.
6. Place in a greased cake tin and cook at 150°C/gas mark three for around one and a quarter hours.