

Pineapple Brack

Serves: 24

Prep time: 15 minutes

Cook time: 40-60 minutes



½ serve per portion

Ingredients

400g can crushed pineapple

110g margarine

¼ cup white sugar

450g mixed dried fruit

1 teaspoon mixed spice

1 teaspoon baking soda

1 teaspoon baking powder

1 ½ cups wholemeal self-raising flour

2 large eggs, lightly beaten

Method

PREHEAT oven to 160°C and line a slice tin (27.5cm x 17.5cm) with baking paper.

BOIL pineapple, margarine, sugar, fruit and mixed spice in a saucepan for 5 minutes. Set aside to cool.

ADD baking soda, baking powder and egg and stir to combine.

FOLD in flour.

POUR mixture into prepared tin and cook in oven for 40-60 minutes or until a skewer comes out clean.



Discretionary Food

Recipe courtesy of Morag Doody, Cloncurry Branch