


Pineapple Brack

Serves: 24

Prep time: 15 minutes

Cook time: 30-40 minutes

 ½ serve per portion

Ingredients

400g can crushed pineapple, juice reserved

110g margarine

¼ cup white sugar

450g mixed dried fruit

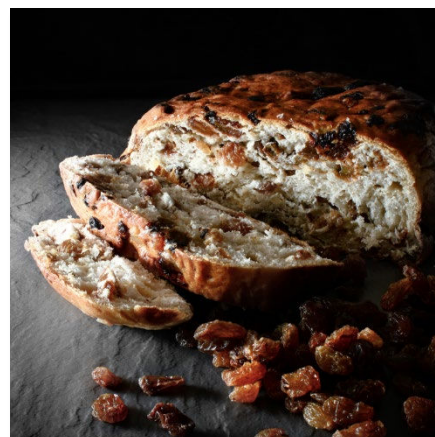
1 teaspoon mixed spice

1 teaspoon baking soda

1 teaspoon baking powder

1 ½ cups wholemeal self-raising flour

2 large eggs



Discretionary Food

Method

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

ADD baking soda and baking powder and stir to combine [Budget Christmas Recipe Ideas.docx](#).

FOLD in flour.

POUR mixture into prepared cake tin.

COOK in the oven for 40-60 minutes on 160°C or until a skewer comes out clean.

Recipe courtesy of Morag Doody, Cloncurry Branch