
Churchill's fruit cake

This cake was one of Winston Churchill's favourites. It originates from Churchill's long-standing cook, Georgina Landemare who catered for Winston during the war at Downing Street and then at his family home, Chartwell in Kent.

We've created our version of the fruit cake, inspired by Mrs Landemare's original recipe which Churchill would have enjoyed.

Cakes and bakes

If you don't have any glacé cherries in your cupboard, use dried apricots or mixed nuts instead.

Black treacle is used to add a rich darkness and flavour to the cake, but it is not essential to the recipe as without it, the cake will simply have a lighter finish – with the same delicious taste.



Our version of Mrs Landemare's recipe | National Trust Images / Rebecca Janaway

- 20 minutes (prep. time)
- 1.5-2 hours (cooking time)
- 12

- [Ingredients \[#ingredients\]](#)
- [Method \[#method\]](#)

Ingredients

- **225g** butter
- **170g** dark brown sugar
- **285g** self-raising flour
- **280g** dried mixed fruit
- 2 cups strong black tea
- 5 eggs
- **110g** halved glacé cherries
- **1tsp** mixed spice
- **1tbsp** black treacle (optional)

Method

1. Soak the dried fruit in tea, preferably overnight.
2. Cream together the butter and sugar in a mixing bowl, until almost white. Remember to scrape the sides of the bowl and continue to cream together.
3. Gradually beat the eggs into the mixture, remember to add a little flour to stop the mixture from splitting or curdling.
4. Fold in the flour and add the mixed spice to the mixture.
5. Add the the mixed fruit and the glacé cherries and continue to fold together.
6. Continue to fold and stir, whilst adding in the black treacle.
7. Preheat oven to 150 degrees and line and grease a cake tin.
8. Once completely mixed together, scrape the mixture into the cake tin and leave to bake for 2 hours. Check that the cake is cooked throughout before leaving to cool on a wire rack.
9. Finish with a light dusting of caster sugar.