

### Jubilee Cake

Traditionally made in a bar or log tin, the simple but tasty Jubilee Cake is the cake equivalent of a fruit scone – quick to make, then served warm with lashings of butter.

Despite claims it was created for the centenary of South Australia's proclamation in 1936, the origins of this particular recipe remain something of a mystery. There are many types of jubilee cake - mostly fruit cakes associated with milestone celebrations in the life of a reigning monarch or an official anniversary of some kind, so the theory is sound. However, the lighter, more economical version known and loved by generations of South Australians was being made by home cooks as early as 1924 when an *Observer* newspaper reader provided a copy for the 'Every Woman' column.

From Eyre Peninsula show cook Dot Brougham, the recipe provided here is almost identical. It featured in *The Blue Ribbon Cookbook* written by *Heritage Living* editor Liz Harfull, and comes complete with Dot's tips for success.

250 g SR flour

1 tablespoon castor sugar

pinch of salt

65 g butter, chopped

½ cup sultanas

½ cup currants

2 heaped teaspoons lemon peel

1 egg

200 ml milk, approximately

*Icing:*

½ cup icing sugar

1 tablespoon thickened cream, approximately

water

¼ cup desiccated coconut

Preheat the oven to 180 °C (160 °C fan-forced). Grease and line a 23 cm by 8 cm loaf or log pan.

Place the flour, sugar and salt in a large bowl. Rub in the butter until the mixture resembles fine bread crumbs, then stir in the sultanas, currants, lemon peel.

Put the egg in a 250 ml measuring cup. Beat the egg lightly with a fork, then top the cup up with milk. Add the milk mixture to the dry ingredients and stir until thoroughly combined, forming a fairly stiff mixture. Spoon the mixture evenly into the prepared pan. Bake for 35 minutes, or until golden.

Remove the cake from the pan and place it on a board or large plate.

To make the icing, beat together the icing sugar and just enough cream to moisten it. Then add enough water to make a slightly runny consistency.

While the cake is still warm, pour over the icing so it drizzles down the sides. Finish with a light sprinkling of desiccated coconut.

Serve sliced, with butter.

### **Tips from the cook**

Use a food processor to 'crumb' the flour, sugar and butter.

Adding a pinch of salt helps to 'bring out the flavour'.

Coat the fruit in a little of the flour before adding any liquid to help distribute the fruit more evenly and stop it from sinking.

The top of the cake should be quite rough so don't smooth it out once you have worked the mixture into the pan.

Mixing the icing with cream stops it from lifting off the cake.

© Liz Harfull

