

## Fruit cake «Golfhotel»

The homemade Golfhotel fruit cake with dried fruits and nuts goes perfectly with a selection of cheeses after dinner. The wafer-thin, colourful slices are an eye-catcher. We reveal the recipe to you.

1950 g	dried fruits
250 g	granulated sugar
30 g	rum
150 g	white flour
5	whole eggs
500 g	almonds and pistachios

- ❖ Mix all ingredients up to and including eggs well. Finally, add the whole almonds and pistachios.
- ❖ Stir the mixture together carefully so that the nuts do not break.
- ❖ Pour the mixture into the desired mould.
- ❖ Bake at 80 degrees for at least 8 hours.

Enjoy the colourful slices of our «Golfhotel» fruit cake!

Andrea und Markus Sprenger – von Siebenthal  
Hosts at the Golfhotel Les Hauts de Gstaad & SPA

