Cornflake Cake

**Ingredients:**

1 cup of cornflakes

¾ - 1 cup of sugar

1 cup of dried mixed fruit

1 cup and a splash of milk

1 ½ cups of self-raising flour.

**Also, you will need:**

A cup (or mug) of any size

A bowl and spoon

An oven-proof tin, preferably a loaf tin

Greaseproof paper to line the tin or some butter

Oven temp: Gas Mark 2 / 300 °F / 150 °C, for an hour

**Method:**

1. Put the cornflakes, sugar, fruit and milk into a bowl.
2. Mix well.
3. Leave to soak for at least an hour (can be overnight).
4. Add in the cup and a half of SR flour.
5. Line a loaf tin with greaseproof paper, or use a small amount of butter to grease the tin.
6. Cook on Gas Mark 2 / 300 °F / 150 °C for an hour.
7. Leave to cool.
8. Eat it! The cake can be served in slices with a little butter spread on it.