


# Botswanan Rooibos Tea Party



## Pineapple and Coconut Fruit Cake

Author Alexander McCall Smith, who wrote *The No. 1 Ladies' Detective Agency* series, which is set in Botswana, is hoping you will be inspired to hold a Botswana-themed party. Alexander said: "It's wonderful to support the SPANA World Tea Party, and to give a helping hand to working animals in Botswana and elsewhere. I hope that many people will decide to hold a Botswana-themed tea party. Mma Ramotswa and Mma Makutsi would certainly approve. "Mind you," says Mma Ramotswa, "no small portions please." This is a great excuse to try out some new recipes, while also raising vital funds to help sick and injured working animals and those that depend on them."

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- Serve your cake with some traditional rooibos (redbush) tea.
  - To add a bit of fizz to your party, serve some ginger beer, which is often served at family occasions in Botswana.
  - Buy some colourful African-inspired fabric to use as a tablecloth to serve your treats on.
  - Play some traditional Botswana music, such as Tswana music, which features string instruments and singing.





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### Pineapple and Coconut Fruit Cake

#### Ingredients:

**Makes: 1 (8 in) pineapple and coconut fruit cake, 8-10 slices**

- 185g soft brown sugar
- 375g dried mixed fruit (such as currants and raisins)
- 125g glacé cherries, chopped
- 125g unsalted butter or margarine, diced into cubes
- 125g pineapple chunks (fresh or tinned)
- 75g desiccated coconut (optional)
- 185ml pineapple juice
- 2 eggs, beaten
- 250g self-raising flour

#### Instructions:

**Prep: 30min › Cook: 1hr 30min › Ready in: 2hr**

- 1.** Preheat the oven to 170°C / Gas Mark 3. Grease and line a 20cm (8 in) cake tin with baking parchment.
- 2.** Mix all the ingredients together (except the eggs and flour) in a large saucepan.
- 3.** Bring the mixture to the boil, then reduce the heat and simmer for 10 minutes.
- 4.** Take the saucepan off the heat and allow the mixture to cool.
- 5.** Add the beaten eggs and flour and stir thoroughly.
- 6.** Pour the mixture into the prepared tin and smooth the surface.



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- 7.** Bake in the preheated oven for approximately 1½ hours or until a skewer inserted near the centre comes out clean.
- 8.** Cool in the tin and then place the cake on a wire rack to allow it to cool completely before serving.