

Botswanan rooibos tea party

Pineapple and coconut fruit cake



Alexander McCall Smith



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 says:

“It's wonderful to support the World Tea Party and to give a helping hand to working animals. I hope that many people will decide to hold a Botswana-themed tea party. Mma Ramotswe and Mma Makutsi would certainly approve. 'Mind you,' says Mma Ramotswe, 'no small portions please'. This is a great excuse to try out some new recipes, while also raising essential funds to help working animals and the communities who depend on them.”

Top tips...

- Serve your cake with some traditional rooibos (redbush) tea.
- To add a bit of fizz to your party, offer 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 feature stringed instruments and singing.

In aid of
Working Animals International



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Pineapple and coconut fruit cake

Ingredients



Makes one 20cm pineapple and coconut fruit cake, eight-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)
- 185ml pineapple juice
- 2 eggs, beaten
- 250g self-raising flour
- 75g desiccated coconut (optional)

Instructions



Preparation 30 minutes



Cooking time one hour and 30 minutes

- 1 Preheat the oven to 170C. Grease and line a 20cm 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.
- 7 Bake in the preheated oven for approximately one-and-a-half 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.