



CHRISTMAS FRUIT CAKE

What you Need:

- 1 batch of our Carrot Cake base recipe mix*[see below](#)
- 900g gf mixed dried fruit (sultanas, currants, apricots, blueberries etc,)
- 100g chopped nuts (walnuts, pistachios, brazil etc)
- 1TBS finely chopped orange zest (optional)
- 3 cups milk (note 1)
- 1-2 TBS sherry, rum, brandy or cointreau

To Make:

Measure the mixed fruit into a large bowl, cover with the milk. Stir through. Cover and soak the fruit overnight in the fridge.

Next day: Preheat the oven to 160°C. Grease and line a 23-24cm springform cake tin.

Measure the Carrot Cake base mix into a container with a lid. Give it a good shake to combine then empty into a large bowl. Next empty the mix and orange zest is using into the soaked fruit and gently stir through until evenly combined.

Turn the mix into the tin and smooth the top. Bake for approx. 1 hour to 1 hour 10 minutes until golden and a skewer comes out clean. Remove from the oven. Brush the top of the cake with the sherry or rum while it is still hot. Leave the cake to cool in the tin before turning out.

Stays fresh for 3-4 weeks in an airtight container.

To Decorate: Place a Christmas stencil on top of the cake and dust with icing sugar. Alternatively, halfway through baking decorate the top with some lovely almonds and brush with an apricot glaze.

Note:

1. For dairy free or vegan use non dairy milk of choice.

Tip: This cake freezes really well. I like to keep one half of the cake out for eating. Wrap the other half in baking paper and tinfoil then freeze until needed.

CARROT CAKE BASE RECIPE MIX:

- 270g of our everyday flour mix
- 60g ground almonds
- 1 ½ level tsp guar gum
- ¾ level tsp gf baking soda
- ¼ tsp gf baking powder
- 3 tsp gf ground cinnamon
- 2 tsp gf ground ginger
- 1 tsp each of gf nutmeg and mixed spice

*Adapted from Annabel Langbein's 3 ingredient Christmas cake recipe.