

Whitworths

Gluten Free Christmas Cake



 Serves 12  30 mins + 24 hours soaking

 2½ to 3 hours

INGREDIENTS

280g **Whitworths Juice Locked Raisins**
320g **Whitworths Chopped Almonds**
60g **Whitworths Little Jewel Cranberries**
40g **Whitworths Chopped Apricots**
35g **Whitworths Ground Almonds**
140g unsalted butter
80g coconut sugar
130g gluten free buckwheat flour
2 oranges (juice of 1 and zest of 2)
2 tsp mixed spice
3 medium eggs
100ml sherry
Marzipan, icing and charms to decorate as required

READY...STEADY...BAKE

- ♥ Place the almonds, raisins, sultanas, cranberries and apricots into a bowl, pour over the sherry then add the zest of 1 orange. Soak for at least 24 hours or until the liquid has been absorbed.
- ♥ For the cake... preheat your oven to 140°C/Fan 120°C/Gas Mark 1 then double line an 8 inch cake tin.
- ♥ Cream the butter and the coconut sugar until smooth and creamy then whisk in the eggs until you have a smooth batter.
- ♥ Add the juice of 1 orange and the remaining zest.
- ♥ Sift the flour and mixed spice together in a large mixing bowl.
- ♥ Fold the flour and ground almonds into the batter mix, then carefully add the fruit and chopped almonds.
- ♥ Place the mixture into the tin then bake for 2½ to 3 hours until golden brown.
- ♥ Leave to cool in the tin. Once cool cover tightly with tin foil and store in a tin until needed.
- ♥ Marzipan and icing can be rolled out and added as optional extras.
- ♥ Decorate with holly, fruit and nuts and festive charms.

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Happy Baking!