



Gluten Free

CHRISTMAS FRUIT CAKE

INGREDIENTS

- 1 kilogram (2 pounds) mixed dried fruit
- 1/2 cup (125ml) sweet sherry
- 250 gram (8 ounces) dairy-free spread
- 1/2 cup (125ml) soy milk
- 1 1/4 cup (250g) firmly packed brown sugar
- 1 1/4 cup (170g) gluten-free plain (all-purpose) flour
- 1 cup (65g) baby rice cereal
- 1/2 cup (75g) (100% corn) cornflour (cornstarch)
- 1/2 teaspoon bicarbonate of soda (baking soda)
- 1 teaspoon ground cinnamon
- 3 eggs, beaten lightly



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DIRECTIONS

1. Preheat oven to 150°C/300°F. Grease a deep 20cm (8-inch) round cake pan; line base and side with 3 layers of baking paper, extending paper 5cm (2 inches) above side.
2. Combine fruit and 1/4 cup sherry in a large bowl.
3. Combine dairy-free spread, milk and sugar in a medium saucepan; cook, stirring, over low heat until sugar is dissolved and spread is melted; pour over fruit mixture.
4. Stir sifted dry ingredients into fruit mixture, in two batches, until combined. Add eggs, stir until combined.
5. Spread mixture evenly into pan. Bake about 2½ hours or until cooked when tested. (Cover cake during cooking if over-browning.) Cover hot cake with foil, wrap in a clean towel; cool in pan overnight.

NOTES: Replace the sherry with orange juice, if you prefer. The cake can be made up to 2 weeks ahead; store in an airtight container in the refrigerator, or freeze for up to 3 months.

SERVES: 12

CREDIT: womensweeklyfood.com.au