

# INSTRUCTIONS

1. In a saucepan, boil the Group 1 ingredients
2. Once boiled and fruit has softened, pour mixture into a mixing bowl and allow to cool
3. Preheat oven 150C
4. Add the Group 2 ingredients to mixing bowl
5. Fold all ingredients together until fully incorporated.
6. Line a 20 x 10 baking loaf tin with baking paper strips on all four sides
7. Pour mixture into tin, decorate the top of the cake by placing cherries and almonds around the edges, and down the centre of the batter.
8. Bake for approx. 50-60 minutes

Use wooden skewer to check cake at 50 minutes, if skewer is clean, remove cake. Alternatively use the 'spring test' using a finger, gently touch the top of the cake if the cake 'springs' back to shape, the cake is cooked, if the finger leaves a small dent and does not rise back up, continue to bake, checking every 5 minutes



# Christmas Cake



16 Servings



75 minutes

## INGREDIENTS

### GROUP 1

- ½ cup Water
- 40g Coconut Sugar
- 35g Currants
- 35g Sultanas
- 65g Chopped Dates
- ¼ tsp Bicarb Soda
- 2 Tbsp (40g) Butter
- ¼ tsp Cinnamon
- ¼ tsp Nutmeg
- 10g Honey

### GROUP 2

- 75g Almond Flour
- 2 eggs
- 45g Glaced Cherries, chopped
- 2 Tbsp Brandy
- ½ tsp Vanilla Extract
- 2 Tbsp Almond Milk
- 1 ½ tsp Baking Powder

### DECORATING

- ½ cup Blanched Almonds
- ½ cup Whole Glaced Cherries

