



CHRISTMAS CAKE



ALLERGIES:

No grains
No dairy
No gluten

Prep time: 20 mins

Cook time: 90 mins

Serves: 12-15

INGREDIENTS

- LIST 'A'
- Juice and zest of 1 orange
- ½ cup flaked or slivered almonds
- 1 cup raisins
- 1 ½ cups mixed fruit
- ½ cup golden berries
- 1 tbsp water
- 1 tsp bicarb soda
- LIST 'B'
- 400g almond meal
- 1 medium banana, ripe
- 15 dates (soaked 10 minutes in boiling water)
- 3 eggs
- 2 tsp all spice
- 1 tsp ground cinnamon
- 1 tsp ground cloves
- 1 tsp ground ginger
- 1 tsp vanilla extract
- 1 tbsp cacao powder
- 1 tsp baking powder
- ½ cup almond milk
- ½ cup Jagermeister (or other alcohol, optional)

METHOD

- Preheat oven to 160°C, and grease and line a 23cm spring loaded cake tin.
- Into a medium saucepan, add (list A), juice, zest, almonds, all fruit, water and carb soda.
- Bring to the boil, reduce heat and simmer gently, stirring occasionally, for 10 minutes.
- Into blender place all other ingredients (list B) and process on high speed until smooth.
- Stir in fruit mixture and mix well.
- Pour into prepared cake tin, smooth over top with spatula.
- Bake in oven for 1½ hours, covering top for last 30 minutes,