



CATEGORY

Gluten Free

GLUTEN FREE CHRISTMAS CAKE

INGREDIENTS

Group 1

Ingredient	KG
Sultanas	0.300
Currants	0.200
Lemon or orange zest	0.075
Hot Water (approx.)	0.400
Total Weight:	0.975

Group 2

Ingredient	KG
Butter (Softened)	0.115
Sugar	0.130
APITO VANILLA ESSENCE NO 1	0.003
Orange Rind (grated)	0.005
Total Weight:	0.253

Group 3

Ingredient	KG
Eggs	0.165
Brandy (sherry or rum)	0.010
Retained jus from fruit	0.050
Total Weight:	0.225

Group 4

Ingredient	KG
GLUTEN FREE BAKING MIX	0.300
Gluten Free Baking Powder	0.003
Cinnamon	0.010
Mixed Spice	0.005
Nutmeg	0.005
Ground Ginger	0.005
Total Weight:	0.328

METHOD

Place Group 1 into a bowl and cover. Let stand for 1-2 hours. Drain retaining 25g of the jus for later. Preheat oven to 160°C. Line base and sides of 24cm cake tin with 2 layers of baking paper. Cream Group 2. Add Group 3 and mix through. Sift Group 4 add to mixture and stir in well. Fold the soaked and drained fruit (Group 1) through the mixture to combine. Pour the mixture into the prepared cake tins. Bake for approx 1_ hours or until a skewer comes out clean.