

GLUTEN FREE NEW YEAR CAKE



Serves: 20
Prep: overnight
Cook: 90 mins



Nutrition per serving:
235kcal
29g Carbs
9g Fats
4g Protein

INGREDIENTS:

- 5 cups (around 750g) dried fruit (raisins, prunes, cranberries)
- 2 oranges, both zested + 1 juiced
- ½ cup (150ml) brandy or sweet sherry
- 4 tbsp. coconut oil, melted
- 3 eggs
- 2 cups (200g) almond meal
- ½ tsp. bicarbonate of soda
- 1 tsp. ground cinnamon
- 1 tsp. ground ginger
- 1 tsp. vanilla bean extract or paste
- ¼ tsp. nutmeg
- ½ cup (50g) chopped walnuts

PREPARATION:

1. In a medium sized bowl, mix together the dried fruit, orange zest and juice, and brandy (but leave 2 tbsp. for later). Cover the bowl with cling film, and then leave in a cool dark place to soak overnight.

2. Grease the bottom of a cake tin with a little coconut oil and line with baking paper. Heat the oven to 300F (150C). Combine the fruit mixture, spices, vanilla, coconut oil and eggs, then add the ground almonds and mix again.
3. Transfer the mixture into the baking tin and bake for 1.5 hr. Check with a skewer to see if it comes out clean, if not bake for another 30 min. Cover the top if necessary to prevent burning. Remove from the oven and leave to cool.
4. Use a skewer to pierce the top of the cake at regular intervals, but not all the way through. Spoon over the 2 tbsp. of brandy so that it sinks into the holes. Wrap the cake in baking paper and the tin foil. Feed it with brandy every 1-2 weeks, up to 3 times before serving but not stop about a week before you ice it.
5. It will keep up to 3 months in an airtight container.

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