

G/F Fruit Cake

(Suitable for Christmas)

Ingredients:

250g softened butter or less if required

1 cup firmly packed brown sugar

2 tblspn honey or golden syrup

4 eggs

650g mixed fruit **160g chopped dates**

75g chopped apricots **1 cup almond meal**

1.25 cups gluten free flour (available from W&P)

2 tsp mixed spice **1 tsp Guar gum**

50g blanched almonds

1/4 cup brandy (Optional)



Method:

Line base & sides of a deep 19cm square or 23cm round cake tin with bakers paper, taking paper 5cm above the edge of tin. Beat butter & sugar in a small bowl until just combined. Add syrup and then eggs one at a time, beating until just mixed (the mixture will look curdled). Transfer mixture to a large bowl, stir in fruit, ground almonds, sifted flour and spice and Guar gum. Add brandy. Spread mixture into prepared tin, decorate top with blanched almonds.

Bake in slow oven (150C) for about 45 mins or until tested with a skewer. Brush hot cake with brandy if desired. Cover with foil and cool in tin. Will last for up to 6 months!

This mixture can also be used to make a wonderful Xmas Pudding!