

Gluten Free **Christmas Cake**



Ingredients (serves 20)

- 850g dried mixed fruit
- 1 cup brandy
- 150g butter, softened
- 1 cup brown sugar
- 3 eggs, at room temperature
- 1 cup gluten-free plain flour
- 1/4 cup gluten-free self-raising flour
- 2 teaspoons ground cinnamon
- 1 1/2 teaspoons ground nutmeg
- 1/2 teaspoon ground cloves
- 3/4 cup blanched almonds
- 1/4 cup apricot jam

Method

1. Place dried fruit and 2/3 cup brandy in a large airtight container. Mix well. Cover and stand overnight or preferably for 1 week, stirring occasionally.
2. Preheat oven to 150°C. Lightly grease a 7cm deep, 20cm (base) round cake pan. Line base and side with double layers brown paper and baking paper (see note). Using electric beaters, cream butter and sugar in a large bowl until pale and creamy. Add eggs, 1 at a time, beating well after each addition.
3. Sift flours and spices over butter mixture. Add fruit mixture and stir until well combined. Press mixture into pan. Smooth surface. Decorate top with almonds.
4. Bake cake for 2 to 2 1/4 hours or until a skewer inserted into the centre comes out clean. Pour remaining 1/3 cup brandy over hot cake. Allow to cool completely in pan.
5. Place jam in a heatproof, microwave-safe bowl. Microwave on HIGH (100%) for 30 seconds or until warm. Remove cake from pan and brush top with warm jam. Allow to set. Serve.

Notes

- You will need to start this cake at least 1 day ahead.
- Tip: To test if eggs are fresh before using, place eggs in a bowl and cover with cold water. Fresh eggs remain on the base of bowl, stale eggs will float.
- Baking tips: Lightly grease cake pan. Line base and sides with double layer brown paper, then double layer baking paper, allowing a 6cm overhang at all sides. Position oven rack just below centre so cake sits in centre of oven.

Recipe by Kerrie Sun