

# LOW WHEAT CHRISTMAS CAKE

## INGREDIENTS

400g Rasins  
400g Sultans  
300g Currents  
300g Mixed Peel  
220g Blanched Almonds  
220g Dried Figs  
Brandy or Apple Juice

210g Butter  
3/4 cup brown sugar  
5 Eggs  
Pinch of Salt  
1 cup White Spelt Flour  
1 cup Almond Meal  
1 tsp Nutmeg  
1 tsp Cinnamon  
1 tsp Mixed Spice  
Cake tin: we used 25cm x 8cm



## METHOD

- Soak fruit and 150g of the blanched almonds (save some for the decoration) in brandy or apple juice overnight
- Line a cake tin with baking paper
- Heat oven to 150 degrees
- Cream butter and sugar, add eggs one at a time, keeping the mixture smooth
- Chop up the almonds
- Mix dry ingredients in a separate bowl
- Add 1/2 of the fruit and half of the dry ingredients to the butter and egg mix, stir in well.
- Repeat with remaining ingredients and mix well
- Pour into a cake tin and decorate with remaining blanched almonds
- Cook for 2 1/2 hours with a tray of water in the bottom of the oven, cover with tinfoil to prevent burning if needed. You'll know it's cooked when a skewer come out clean. Take your cake out of the oven and pour over some more brandy or apple juice over the top.
- You can continue to pour brandy over the cake in the weeks leading up to Christmas, if you feel the need.