

Egg Free Fruit Cake

Prep time: 3 hours

Cooking time: 1 ½ hours minimum



12



24



Ingredients

150g / 5oz self-raising wholemeal flour 275ml / 10floz / ½ pint water

50g / 2oz ground almonds (optional) 150 ml / 5floz / ¼ pint orange juice

2 teaspoons mixed spice

450g / 1lb mixed fruit

110g / 4oz dates

110g / 4oz dried apricots

Method. Pre heat oven 180°C / Gas Mark 4

- Soak fruit in liquid for at least 3 hours
- Add flour and mixed spice (and ground almonds if using) to the fruit
- Bake in a 2lb lined or greased loaf tin for 1 ½ hours. Cover with foil for the last ½ hour

Tip!

For a festive option, use this as a base for Christmas cake and just top with marzipan and icing

