

Cakes -

Cakes, Muffins and Cookies -

Gluten Free -

Christmas -

Recipe No:

R778 - R778q

GLUTEN FREE CHRISTMAS CAKE

USING [BAKELS GLUTEN FREE HEALTH BAKING MIX](#)

| <u>Group</u> | <u>Ingredient</u> | <u>KG</u> |
|---------------------|--------------------------------------|--------------|
| 1 | Sultanas | 0.300 |
| | Currants | 0.200 |
| | Lemon or orange zest | 0.075 |
| | Hot Water (approx.) | 0.400 |
| 2 | Butter (softened) | 0.115 |
| | Sugar | 0.130 |
| | VANILLA ESSENCE 101 | 0.003 |
| | Orange Rind (grated) | 0.005 |
| 3 | Eggs 3 | 0.165 |
| | Brandy (sherry or rum) | 0.010 |
| | Retained jus from fruit | 0.050 |
| 4 | BAKELS GLUTEN FREE HEALTH BAKING MIX | 0.300 |
| | BAKELS GLUTEN FREE BAKING POWDER | 0.003 |
| | Cinnamon | 0.010 |
| | Mixed Spice | 0.005 |
| | Nutmeg | 0.005 |
| | Ground Ginger | 0.005 |
| Total Weight | | 1.781 |

- Method:**
1. Place Group 1 into a bowl and cover. Let stand for 1-2 hours. Drain, retaining 25g of the jus for later.
 2. Preheat oven to 160°C. Line base and sides of 24cm cake tin with 2 layers of baking paper.
 3. Cream Group 2. Add Group 3 and mix through.
 4. Sift Group 4, add to mixture and stir in well.
 5. Fold the soaked fruit (Group 1) drained through the mixture to combine.
 6. Pour the mixture into the prepared cake tins. Bake for approx 1½ hours or until a skewer comes out clean.
 7. During baking, if need, cover the top of the cake with baking paper to prevent over-browning.