

Christmas cake with Teff

Ingredients

425g (14oz) currants
 250g (8oz) Sultanas
 250g (8 oz) raisins
 300g (10oz) glacé cherries (quartered)
 75g (2 ½oz) mixed chopped candied peel
 1tbs black treacle
 4 tbs brandy
 Grated zest of one large lemon
 Grated zest of one large orange
 330g (10oz) butter (plus extra for greasing tin)
 300g dark muscovado sugar
 1 tsp ground mixed spice
 ½ tsp ground nutmeg
 150g (5oz) **Pure** GF Blended flour*
 150g (5 oz) **Pure** GF Teff flour (brown or white)*
 2 tsp **Pure** bicarbonate of soda
 1 tsp **Pure** Xanthan gum*
 60g (2 oz) blanched almonds (roughly chopped)
 5 medium eggs

* denotes item available on prescription from Innovative Solutions

Preparation method

1. Combine all fruit and zest in a large bowl with the brandy and leave for 24 hours to soak.
2. Grease a deep 9" tin, line with a double layer of greaseproof paper and grease the paper.
3. Put the sieved dry ingredients into a large bowl and mix well.
4. Cream the butter and sugar and slowly add the eggs. Gradually add the remaining ingredients mixing until thoroughly blended, then stir in the fruit and brandy.
5. Pour the mixture into the prepared tin and place in the oven at 140°C (275° F or Gas mark1). Bake until firm to the touch and a skewer comes out clean. Remove from the tin and allow to cool.



30-40 minutes (plus soaking)

Preparation time

4-5 hours

Cooking time

Serves 6-8

By: Innovative

After 2 hours in the oven place a greaseproof paper circle on the surface to prevent over-browning. Once cooked this cake will keep for several weeks and should be wrapped in foil and kept in an airtight container.

Notes