



Vegan Fruitcake

Makes 1 cake



Created by:
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Ingredients:

- ♥ 150g dried prunes, chopped
- ♥ 500g prepacked dried fruit cake mix
- ♥ 100g raisins
- ♥ 100g sultanas
- ♥ 200g glace cherries
- ♥ 175g coconut oil
- ♥ 300g dark muscovado sugar
- ♥ 150ml coffee liqueur
- ♥ juice and zest of 2 oranges
- ♥ 2 tbsp cacao
- ♥ 2 tsp mixed spice
- ♥ 1 tsp instant espresso powder
- ♥ ½ tsp salt
- ♥ 45ml flax meal
- ♥ 110ml water
- ♥ 175g flour
- ♥ 100g ground almonds
- ♥ 100g Pink Lady® apple sauce
- ♥ 100g mixed nuts of your choice, roughly chopped (optional)
- ♥ 1 tsp baking powder
- ♥ 100ml brandy, rum or amaretto
- ♥ extra brandy or rum for brushing during resting

Method:

1. Place the fruit, coconut oil, sugar, liqueur orange juice and zest, cacao, mixed spice, espresso powder and salt in a saucepan and slowly bring to a slow boil while stirring
2. Simmer for 10 minutes, remove from the heat and let it stand to come to room temperature
3. Pre-heat the oven to 150 degrees C.
4. Line the sides and bottom of a 22cm loose bottom cake tin with baking paper
5. Double line the sides of the tin with baking paper and make sure the paper is about 3cm higher than the edges of the tin
6. In a large bowl, add the flax meal and water, mix and let it stand to thicken for a few minutes
7. Add the fruit, flour, almonds, apple sauce, nuts (if used), baking powder to the flax mixture and mix well
8. Spoon the mixture into the prepared tin and bake for about 2 hours until the cake is firm and the top is quite shiny
9. Start testing if the cake is cooked 15 minutes before 2 hours are up by inserting a cake tester into the middle of the cake
10. Do not worry if there is a very slight bit of moist batter attached to the tester. If the cake is too uncooked return to the oven for another 15 minutes and test again
11. Cover the top with foil so that the cake does not become too dark on top.
12. When the cake is cooked, remove from the oven and pierce some holes with the cake tester
13. Pour the brandy, rum or amaretto carefully over the cake while still hot
14. Let the cake cool down completely and remove from the cake tin
15. Wrap tight in tinfoil and let it rest for 10 days in an airtight container brushing with more brandy every few days until serving

