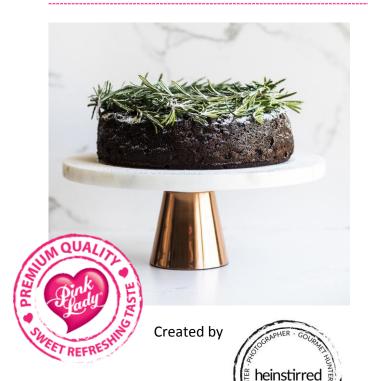


Vegan Fruitcake

Makes 1 cake



Ingredients:

- 150g dried prunes, chopped
- 500g prepacked dried fruit cake mix
- 100g raisins
- 100g sultanas
- 200g glace cherries
- 7 175g coconut oil
- 300g dark muscovado sugar
- 150ml coffee liqueur
- milipide juice and zest of 2 oranges
- 2 tbsp cacao
- 2 tsp mixed spice

- 1 tsp instant espresso powder
- 7 45ml flax meal
- 110ml water
- 7 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
- 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
- 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.
- When the cake is cooked, remove from the oven and pierce some holes with the cake tester
- Pour the brandy, rum or amaretto carefully over the cake while still hot
- 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







