

**GLUTEN FREE\*DAIRY FREE**

*Grannies*

## **Christmas Cake in a bag**

*This recipe can also easily be made vegan by using your choice of egg replacer*

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**Included:**

GF Fruit Cake Flour Blend 675g  
Dried Fruit Blend 500g

**You need to add:**

3 eggs  
180ml water  
210ml oil

**METHOD**

Preheat Oven at 180°C (160°C ff).

Combine ingredients on low speed until blended.  
Scrape bowl and mix on low speed for a further one minute.

Add optional flavours/fruit and fold in gently. Spoon the batter into the tin.  
Bake for 70-80 minutes or until skewer comes out clean.

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As a guide – my Tin size was 22cm/9 inch and was a 6 cm high 1.7kg finished cake.

*All finished details are approximate.*



## **INGREDIENTS**

### **GF CHRISTMAS CAKE PREMIX**

*Also NUT, EGG & SOY FREE  
as it leaves Grandma's Pantry*

INGREDIENTS: sugar, gluten free flour mix (tapioca starch, rice flour, potato starch, modified tapioca starch), maltodextrin, raising agents (450, 500), dextrose, Nature Identical Flavour, spice, emulsifier (471), thickener (466), christmas spice mix (Allspice Pimento Ground, Cinnamon Ground Premium, Coriander Ground, Ginger Ground, Nutmeg Ground, Star Anise Ground)

### **SPECIAL MIXED DRIED FRUIT**

INGREDIENTS: Sultanas (Vegetable Oil), Mixed Peel (Orange, Lemon), Sugar, Glucose, Citric Acid (330), Pres(223) Cherries (Sugar, Glucose & Fructose Syrup, Food Acid (330), Colour (129),Preservatives (200, 202, 220)), Raisins (Vegetable Oil), Currants (Vegetable Oil), Water, Additive (420, 422).

**Contains: Sulphites**

