



Fruit and nut cake (vegan)

Recipe from Mrs Shirley Pidgeon

Ingredients

- 500g commercial dried fruit mix (or dried fruits of your choice)
- 350-400ml apricot nectar
- 1 cup blanched almonds (or walnuts)
- 2 cups SR flour

Method

1. Place dried fruit in a glass bowl. Pour over the apricot nectar and stir through then leave to stand for several hours, preferably overnight.
2. Next day preheat oven to 180 C (170 C fan forced) and grease and line a square cake tin.
3. Add nuts to soaked fruit mixture and combine.
4. Gradually add SR flour to the mix until it is all incorporated. Put the mixture into the tin and tap to expel any air.
5. Bake for 45 minutes or until a skewer comes out clean and the top is light golden brown.
6. Remove from the oven and, if you like, while the cake is hot sprinkle over several tablespoons of brandy. Cool in the tin and then turn out on to a plate and cut into small squares.