



Christmas Cake

SANTA'S COMING and he's bringing Christmas cake! This easy recipe has been tried and tested on our family and friends and went down a treat, so we've continued to make them year after year! We usually make 1 9-inch cake and 5 smaller ramekins, but the recipe will make 2x 9-inch cakes. Feel free to leave the alcohol out if that's not your thing!

What you'll need:

Large mixing bowl, measuring spoons, weighing scales, 2x 9-inch cake tins or 1x 9-inch cake tin and 5 ramekins, large saucepan, grater, small mixing bowl, wooden stirring spoon, air tight cake tin

Ingredients

- 1kg mixed fruit (raisins, sultanas, currants, cherries, figs, etc)
- Zest and juice of 1 large orange
- Zest and juice of 1 lemon
- $\frac{1}{2}$ cup brandy
- 250g coconut oil
- 200g light brown sugar
- 4 tbsp chia seeds
- 175g plain flour
- 50g walnuts chopped
- 50g cashew nuts chopped
- 100g mixed nuts (brazil, hazelnut, almonds etc) chopped
- $\frac{1}{2}$ tsp baking powder
- 2tsp mixed spice
- 1tsp ground cinnamon
- $\frac{1}{4}$ tsp ground cloves
- 150ml water
- Small amount of chosen alcohol to drizzle over after baking



Method

1. Put all the dried fruit, zests, juices, brandy, coconut oil and brown sugar into a large sauce pan and set over a medium heat
2. Give it a really good mix and bring to the boil
3. Lower heat and simmer for five minutes until the sugar has dissolved
4. Place the mix to one side to cool for about thirty minutes
5. Heat the oven to gas mark 2 and line the baking trays with either baking parchment or with oil
6. Mix the chia seeds with the 150ml water, stir and leave to one side for 5 minutes. The chia seeds and water will combine to make a thicker gel like consistency
7. To a large mixing bowl add the flour, nuts, baking powder, cinnamon, mixed spice and cloves
8. Add the cooled fruit mix, chia seed gel and stir well making sure everything is combined
9. Distribute between tins, level and place in the centre of the oven for two hours

10. Check they are cooked by entering a wooden skewer into the centre and it should be clean when it comes back out
11. Allow the cakes to cool then store in an airtight container
12. If using alcohol in your cakes then every two-three weeks poke holes in the cakes and drizzle over a small amount of your chosen alcohol before re-sealing the tin
13. Most recipes call for marzipan to decorate or you can leave them plain or simply add icing or icing shapes. We'll leave the imagination of decorating up to you 😊

Don't forget to send us pictures of any recipes you try from our website so we can feature them on our Instagram page @soy_oi_ Send the pictures to info@soyoi.co.uk

Approximate nutritional value per serving (per slice or per small cake)

Calories kcal	542.18
Fat grams	28
<i>Of saturates</i>	18.08
Carbohydrates grams	69.67
<i>Of fibre grams</i>	3.48
<i>Of sugars grams</i>	2.08
Protein grams	6.87
Calcium mg	54.4
Iron mg	1.19
Potassium mg	141.52
B vitamins mg	47.5
Vitamin C mcg	7.02
Vitamin A mcg	4.92