

# Fruit Cake



## What you'll need:

Wooden spoon, large mixing bowl, weighing scales, measuring jug. One 9-inch cake tin or small metal ramekins with one smaller cake tin.

## Ingredients

- 250-450g dried fruit
- 570ml soya/oat milk
- 200ml vegetable oil
- 345g self-raising flour
- 100g coconut flour
- 1tbsp molasses
- Pinch of all spice/cinnamon
- Oil to coat tins



## Method

1. Preheat oven to gas mark 2
2. Mix fruit, milk and oil. Then mix flours, molasses and spice. Mix well with a wooden spoon.
3. Make sure tins are oiled well, then distribute evenly into ramekins and small tin or put all the mix into a 9 inch cake tin.
4. Bake in the middle of the oven for 2 hours, rotating tins halfway through.
5. If cooking in smaller tins then they may be cooked after the two hours, once a skewer is inserted in the middle and is clear when it comes out then they are cooked.
6. If using the larger tin then reduce the oven to gas mark 1 and cook for a further 1-2 hours. Keep checking to ensure they are not over cooked.
7. If you wish you can drizzle agave syrup over before serving or serve with vegan custard! (see recipe)