

# Christmas Cake – Raw & Gluten Free

Here is a recipe for a raw Christmas cake, which works best with a dehydrator. The secret to getting a dark brown colour, to replicate the look of a traditional Christmas pudding, is to add a few tablespoons of raw cacao powder. The dried fruit masks the chocolate flavour and makes a lovely moist, sweet treat.

## Ingredients:

- 100 grams Dried Figs
- 100 grams Currants
- 100 grams Raisins (Australian Sun Muscats or Thompson Seedless)
- 100 grams Sultanas
- 50 grams Dried Cherries
- 2 Oranges (Juice and Zest)
- 1 Lemon (Zest only)
- 1 cup Orange Juice
- 1 teaspoon Cinnamon
- 1/2 teaspoon Nutmeg Powder
- 1/2 teaspoon Mixed Spice Powder
- 1 teaspoon Vanilla Powder
- 2 tablespoons Coconut Oil
- 8 tablespoons Ground Linseed (Soak in 1 cup of water)
- 500 grams Almonds
- 3 tablespoons Raw Cacao Powder
- 1/2 cup Walnuts (Roughly chopped)

## Method:

1. Line the base of a 20cm spring form cake tin with baking paper or brush with coconut oil.
2. Chop the figs and place in a large bowl along with all of the dried fruit, orange zest, lemon zest and orange juice. Mix thoroughly and soak fruit for about 1 hour.
3. Place the ground linseed in a bowl with one cup of water and stir thoroughly. This will become your binding agent along with the coconut oil.
4. Place the almonds in a food processor or Thermomix™ and process until it reaches a fine consistency. Do not over blend, as you want to create almond meal.
5. Place the almond meal in a large bowl and add all of the spices along with the cacao powder. Mix thoroughly until well combined. This step can be done in a food processor, but I prefer to use a wooden spoon and bowl.
6. Add the soaked fruit, soaked linseed, coconut oil and chopped walnuts to the almond and spice mixture. Stir through until well combined.
7. Spoon into the prepared cake tin. Spread out evenly and press down firmly. I like to use a pastry knife dipped in a little water to smooth the top surface.
8. Remove the side of the tin and again smooth the side of the cake with a wet knife.
9. Place in the dehydrator for about 12 hours to “crisp” up the outside and remove some of the moisture.
10. Once dehydrated, store in an airtight container for about a week. Decorate with fresh berries or cherries.