



# Mini Berry Loaves

8 Portions



Easy

up to 40 Min.



## Ingredients:

### For the Loaves:

120 ml Golden Syrup (8 tbsp)  
75 g Caster Sugar (3 oz)  
75 g Dairy Free Margarine (3 oz)  
175 ml Unsweetened almond milk (6 fl.oz) or unsweetened soya milk  
300 g Gluten Free White Bread Flour (10 oz)  
2 Dr. Oetker Baking Powder Sachets x 2 sachets (2 tsp)  
Dr. Oetker Vanilla Pod Grinded  
75 g Dried Cranberries (3 oz)  
75 g Glacé Cherries (3 oz)  
75 g Blueberries (3 oz), fresh

- 1 Preheat the oven to 170°C (150°C Fan oven, 325°F, gas 3). Grease 8 x mini loaf tins with oil or dairy free margarine and arrange on a baking tray.
- 2 Put the syrup, sugar and margarine in a saucepan and heat gently until melted. Remove from the heat and stir in the almond milk.
- 3 Sift the gluten free flour and Baking Powder into a mixing bowl. Using the Vanilla Grinder, grind over vanilla flakes to taste. Stir in the fruit. Make a well in the centre and gradually stir in the melted ingredients to form a well blended, thick batter.
- 4 Divide the mixture between the cake tins, smooth the tops and bake in the oven for 22-25 minutes, until risen, firm to the touch and lightly golden. Leave to cool for 10 minutes then turn on to a wire rack to cool completely. Your cakes are now ready to serve and enjoy!

### Tip from the Test Kitchen

- These cakes are best enjoyed within 2 days of baking. They do freeze well - just wrap them tightly in cling film and freeze for up to 6 months. Allow to defrost in the wrappings before serving.



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