



Reduced Fat Rich Christmas Cake

10 servings



Medium

up to 40 Min.



Ingredients:

For the Cake:

300 g Dates (10 oz) chopped
200 ml Orange Juice
Unsweetened (7 fl.oz)
3 ml Dr. Oetker Madagascar
Vanilla Extract (2-3 drops)
3 ml Dr. Oetker Moroccan Almond
Extract (2-3 drops)
30 g Treacle (2 tbsp)
225 g Wholewheat Plain Flour (8
oz)
1 Dr. Oetker Baking Powder
Sachet (1 tsp)
30 g Mixed Spice (1 tbsp)
450 g Mixed Dried Fruit (1 lb)
30 g Apricot Jam or Honey (1
tbsp)
175 g Dr. Oetker Ready Rolled
White Soft Fondant Icing (6 oz)
0.1 g Sprinkles Sprinkles of your
choice to decorate
3 Eggs

1 Reduced Fat Rich Fruit Cake:

Pre-heat oven to 170°C/325°F/Gas Mark 3 or 150°C for a fan assisted oven. Grease and line a 20cm (8inch) round, deep cake tin with baking parchment.

- Put the dates in a saucepan with the orange juice. Bring to the boil, cover and simmer for 10 mins, stirring occasionally, until softened. Leave to cool, then blend in a food processor until smooth.
- Beat in a few drops of Vanilla and Almond Extract, the eggs and treacle. Mix the flour, baking powder, spice and dried fruit together in a bowl. Gradually work the date mixture into the dry ingredients and transfer to the prepared tin.
- Smooth the top and bake for 1 hour until firm to the touch and a skewer inserted into the centre comes out clean. Cool in the tin.
- Wrap in foil and store for 24 hours before serving.
- If decorating, brush with apricot glaze. Place the Ready Rolled Icing over the cake and gently trim the edge. Decorate with sprinkles of your choice.



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