

Jo Zampieri's Christmas Cake

Serves: 15-20

Prep time: 10 minutes (+24 hours soaking time)

Cook time: 60-90 minutes



1 ½ serves per portion

Ingredients

1kg mixed dried fruit

500-750mL orange juice, no added sugar

1 cup wholemeal self-raising flour

1 cup self-raising flour

1 teaspoon all spice

Method

SOAK fruit overnight in 500mL of orange juice in the fridge.

PREHEAT oven to 160°C conventional/140°C fan-forced.

ADD flours to the fruit and juice mixture and stir until combined.

POUR in more orange juice if the mixture is too dry.

SPRINKLE in allspice and place mixture into a lined 20cm baking tin.

BAKE in oven for 1-1½ hours or until a skewer comes out clean.



Discretionary Food

Recipe courtesy of Jo Zampieri, Tewantin-Noosa Branch