

# *Sugar and flour free Christmas pudding*



Serves 20, 190 cals per serve (today's sampler is 63)

600 g mixed dried Fruit or a mix of the following (raisins, prunes, figs, apricot, currants, sultanas, dates)

1 teaspoon ground cinnamon

1 teaspoon vanilla bean extract or paste

1/4 teaspoon nutmeg

zest and juice from 1 orange

3 tablespoons extra virgin olive oil

3 eggs

200 g (2 cups) ground almonds

50 g walnuts

Preheat your oven to 150° C (fan forced)

Prepare a 20 cm round cake tin with baking paper lining the sides and the base.

Combine dried fruit, spice, vanilla, orange zest + juice, olive oil and eggs.

Add the almonds and walnuts and mix through.

Spoon Christmas cake batter into your baking tin.

Bake for 1 hour and 30 minutes. Check with a skewer to see if it comes out clean, if not bake for another 30 minutes.

Cover the top if necessary to prevent over-browning.

Cool, then remove from the tin and store in an airtight container in the fridge for up to 1 month.

## **NOTE:**

If you wish to soak your Christmas cake in orange liqueur, as soon as you remove the cake from the oven, skewer holes through the cake and drizzle over 1/4 cup orange liqueur so it can penetrate through the holes and infuse into the cake.