

## Sugar Free - Christmas Cake

Serves: 8 • Preparation 20 minutes • Cooking 25 - 30 minutes • Oven Temperature: 180°C (fan forced 175°C) • Cake tin: 20cm (8 inch) ring tin

### THE INGREDIENTS - CAKE TOPPING

- 30g melted butter
- 2 tablespoons Rice Malt Syrup
- ¾ cup mixed nuts slightly chopped  
(we used almonds, walnuts, cashews and hazelnuts)

### THE INGREDIENTS - CAKE SPONGE

- 100g softened butter
- ½ cup Dextrose
- 2 eggs, lightly beaten
- 1 teaspoon vanilla extract
- 2 tablespoons Rice Malt Syrup
- 1 tablespoon brandy
- 1 tablespoon water
- 1 cup self raising flour
- ¼ teaspoon ground nutmeg
- ½ teaspoon mixed spices

### METHOD: The Christmas Cake Topping

1. Place oven onto 180C (175C fan forced) and grease cake tin.
2. Melt the butter and rice malt syrup together for the cake topping then place into the bottom of the cake tin making sure it's evenly distributed.
3. Place the mixed nuts into the cake tin into the butter/RMS mix; set aside.



## **METHOD: The Christmas Cake Sponge**

1. In a small bowl with electric beaters, beat the butter and dextrose until light and fluffy.
2. Add the vanilla and beat well.
3. Add the eggs a little at a time beating each addition well.
4. Transfer butter mix to a larger mixing bowl.
5. Sift the flour, mixed spices and nutmeg together; set aside.
6. Mix together brandy, water and rice malt syrup.
7. Then using a large metal spoon fold a third of the flour mix and a third of the brandy mix into the butter mix, repeat this until all folded together.
8. Spoon the mixture evenly over the nuts and smooth the surface. Bake for 25-30mins or until a skewer comes out cleanly when inserted into the centre.
9. Leave in tin for 10mins and then cool on a wire rack. Best eaten fresh, will keep for 2-3 days in air tight container in the fridge.

**\* \* Tip \* \***

***You can serve this cake warm, like a pudding and add custard or cream***

**\* \* You can use Grand Marnier instead of brandy, to achieve citrus elements in the cake\* \***

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