

Vegan Christmas Cake

My recipes are a little free style - i didn't have currents so used more sultanas and i soaked all the dried fruit for 3 days to make it extra moist. I left out the peel as didn't have any in and used extra apricots. You can use normal brown sugar instead of coconut sugar (i had this in and its lovely but expensive and not in all shops) . I used refined coconut oil as it doesn't taste of coconut which i didn't want in the xmas cake (I have this in for my toast and marmite anyway!) I'm guessing you could use vegetable oil but not tried this.. I ground my linseed before soaking it in the blender but you can buy it ground.

I always have big bags of nuts in the cupboards so use what i have but the suggested work well. if you don't have mixed spice you could use cinnamon, nutmeg, ginger, all spice, cloves..

350g plain flour
300g sultanas
400g raisins
125g currents
150g mixed peel
100g dried apricots chopped
100g dates chopped and pitted
50g pecans, walnuts or brazils chopped (or mix of any you like)
50g almonds - chopped
150ml brandy or whisky (or black tea if you don't drink)
225g coconut oil (refined if possible)
225g coconut sugar (or brown if you don't have)
1 tsp lemon rind zest and 1tsp orange rind zest
1tsp vanilla essence
1 1/2 heaped teaspoon mixed spice
4 tbs ground linseed soaked for 30 mins (or 4 eggs)

place all dried fruit in a bowl and soak in the brandy or other liquid at least over night or longer
add chopped nuts.

line a 20-24cm cake tin with baking paper

soak linseed in 12 tsp of hot water for 30 mins before use

cream coconut oil and add the sugar creaming well add fruit rinds and vanilla essence and beat again

add soaked linseed mixture a bit at a time and beat in (you can use 4 eggs if you not vegan)
fold in the flour and fruit/nut mixture in turn a bit at a time until all well mixed

the mix should be moist but not runny so add a little more water if needed.

pour into cake tin and smooth the top

cook at gas mark 2 or 140c for 2-3 hours - i cooked for 2 hours in baking oven of aga (which is about 170 - then transferred it to the simmering oven for another hour or so - its cooked when skewer comes out clean.

let cool complete then decorate (if you like) with nuts,glace cherries or ice it.and store in air tight container