

Gaura's Vegan Fruit Cake

This is a brilliant recipe as it is sooo quick and easy to make! It is delicious, and everyone loves it - vegans and non-vegans alike. It is light and fluffly without using eggs and is a great 'storecupboard' cake.

Ingredients

Dry

12 oz wholemeal/plain flour (2 1/2 cups)
6 oz brown sugar (3/4 cup)
1tsp baking soda
1 1/2 tsp baking powder
1 tsp nutmeg
pinch salt

Wet

7 fl oz sunflower oil (3/4 cup)
8 oz raisins and peel (1 3/4 cups)
1tbsp golden syrup



Method

- Mix the dry ingredients together in a large bowl.
- Mix the wet ingredients together in a small bowl and then add to the dry. (I know raisins aren't 'wet' but if you cover them with oil they don't get lumps of flour stuck in their wrinkles!)
- Mix all ingredients together gently whilst slowly adding in about a cup of water. When fully combined it should be a thickish dropping consistency.
- Oil and flour your cake tins or use some non-stick baking parchment.
- Pour into a large round cake tin and decorate with blanched almonds and glace cherries.
- Bake at 180c, gas 4 for about an hour. It is cooked when it is golden and springy, or a cake tester comes out clean, or your kitchen smells completely amazing!

Notes

Instead of using a round cake tin you can make this in an oblong tin (mine is 25x30cm). Then when it is cool it can be cut into squares and is great for packed lunches or picnics. If you use this shape tin it will only take 30 - 40 minutes instead of an hour to cook. Before cutting I usually drizzle mine with icing made from icing sugar and water.