

Gluten-free fruit cake

Recipe by: Anne Bufton McCoy, Newton Regis WI, Warwickshire Federation

This is a great recipe – freezes well, always works. No-one would know it's gluten-free unless you tell them.



Ingredients

- 450g ripe bananas, peeled and cut into chunks
- 110g ground almonds
- 150g caster sugar
- 110g butter or margarine
- 2 eggs, beaten
- A drop of almond or vanilla essence
- 110g gluten-free self-raising flour
- 175g dried fruit (cranberries/sultanas/cherries and/or mixed fruit)

Method

1. Line 1 large loaf tin or 2 small tins.
2. Preheat oven to 165°C/ gas mark 3.
3. Beat almonds, caster sugar, butter and essence until smooth.
4. Beat in the bananas, then the eggs.
5. Fold in the flour and lastly stir in the fruit.
6. Pour into the tin/ tins and bake for 60 to 75 minutes or until the top is springy to the touch.
7. Turn off the oven, leave the door open a crack and let the cake cool in the tin.

Help

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