

## COOK ALONG

SATURDAY 24th March at new time of 2pm

Via our facebook page – it will be streamed LIVE

<https://www.facebook.com/christinebaileykitchen>

If you want to cook with us weigh out all your ingredients and grab your apron.

## VEGAN & GLUTEN FREE SIMNEL CAKE

This classic fruit cake is traditionally baked at Easter: the eleven balls of marzipan on top represent Jesus's disciples, minus Judas. There is also a lovely layer of marzipan inside the cake. Light and fruity - this version is gluten free, dairy free and vegan and low in added sugar

Makes 1 x 18cm Cake

50g dried cranberries or other dried berries  
200g mixed dried fruit  
2tsp mixed spice  
1tsp cinnamon  
50ml apple juice  
1 block (500g) white marzipan (check labels to make sure vegan / gluten free)  
50g dairy-free spread (can use coconut oil)  
50g xylitol  
3 tbsp pure fruit apricot jam (no added sugar)  
125g apple puree (I use baby Hipp apple)  
100g gluten free flour (I use Doves Plain Flour)  
50g ground almonds  
1tbsp gluten-free baking powder  
1 tbsp apricot jam  
Icing sugar, for dusting or ground up xylitol

### Equipment

Food processor or large glass bowl  
Small bowl for soaking fruit  
Rolling pin  
Clingfilm  
1 x 18cm cake tin  
Baking parchment  
Wooden spoons and metal spoons / knife for cutting marzipan  
Blow torch - optional  
Pastry brush