

Eggless Christmas Fruit Cake

Ingredients:

- All purpose flour - 1 2/3 cup
- Brown sugar 1/2 cup
- Baking soda 1 1/2 teaspoon
- Salt 1/2 teaspoon
- All spice powder 1/4 teaspoon
- Oil 1/2 cup
- Milk 1/2 cup
- Lemon zest 1 teaspoon or candid orange 1/8 cup
- Honey 3 tablespoon
- Vanilla Essence 1 tablespoon
- Wine/Rum soaked berries 2 cups (500 GMs)
- Almond flakes - 1/4 cup
- Molasses or brown sugar caramel 1/4 cup

Brown Sugar Caramel

Procedure:

- In a pan add brown sugar little and allow it to caramelize,
- once it's melted then add spoon by spoon after each spoon melts.
- Once all the sugar is melted then keep boiling it till colour turns almost dark (we get burnt smell).
- Allow it to cool.
- Add water on previous night to use next day preferred quantity in the recipe.

Ingredients:

- 1/2 cup brown sugar
- 1/4 cup water

Soaking Of Fruits

Procedure:

- Authentically these fruits will be soaked in rum & few Christian colonies used to do it with rum+wine
- But I choose to keep it full wine as rum is taken to be alcohol & wine (a fruit extract).
- You can add any fruits of your choice.
- I generally add 50% (weight of batter) soaked fruits to my batter.
- For those who want to avoid alcohol can use grape or orange juice. Boil the fruits in the juice and use immediately (but the taste is going to differ).

Ingredients:

- Blueberries 50 gm
- Blackberry 50 gm
- Red currants 50 gm
- Black currants 50 gm
- Cherries 50gm
- Rasins 50gm
- Wine or Rum to soak all fruits till brim

Making Of The Cake

Procedure:

- Add all the dry ingredients in a bowl.
- Add the wet ingredients in another bowl & now slowly start adding the dry ingredients.
- Lastly add all soaked berries & nuts.
- Line a loaf pan with parchment, pour in the batter & top it with nuts and berries.
- Bake at 160 degrees for 45/50 minutes.

Note : Tastes better next day.

I generally soak my fruits one year ago