

# Gluten Free Pumpkin Christmas Cake (vegan & egg free options)



Your 'handling' time: 15 minutes



Cook Time: 1-1hr 15mins



Serving: 12-16 slices

## Ingredients

125g salted dairy or vegan butter softened, room temperature  
220g light brown sugar or dark brown sugar for a darker fruit cake  
1 tsp vanilla bean paste  
2 eggs, free range & organic (or use vegan egg replacer of your choice)  
200g pumpkin, cooked and mashed – HOT  
1tbs or 25g golden syrup or mollasses for a darker fruit cake  
2tsp or 10g apple cider vinegar  
250g Gluten Free Bread Mix  
2tsp or 10g -baking powder (gluten and aluminium free)  
1tbs mixed spice of your choice (optional)  
200g mixed dried fruit of your choice



**For vegan version:** use vegan butter and replace eggs with vegan egg replacer

**Make ahead:** Cake can be made ahead, tightly wrapped in 3 layers baking paper and aluminium foil, and left at cool room temperature for a month or longer for the boozy version

## Cooking Method

- Beat the butter, sugars, and vanilla with an electric mixer or whisk by hand until pale in colour, scraping the side of bowl frequently
- Add eggs one by one and mix until well combined
- Add HOT mashed pumpkin, and the rest of the **liquid** ingredients, mix well. Cake mixture will become liquid at this stage, do not panic!
- Add flour, baking powder and mixed spice if using, mix thoroughly
- Fold dried fruit gently and mix well to distribute the dry fruit
- Pre-heat your oven to 160-165C fan forced.
- Line one 18-20cm round or square with non-stick baking paper.
- Bake for 1-1hr 15mins or a little longer until an inserted skewer comes out clean
- Transfer cake onto wire racks to cool completely, OR
- If you like a boozy Christmas cake, leave the cake in the tin, and prick the surface of your cake with a skewer, and proceed to spoon your favourite alcohol (1-2tbs) and repeat this process every week for 4 weeks. Wrapping the cake with a couple of layers of baking paper. Enjoy!