

## **Bio-Oz Christmas Cake with Bio-Oz Buckwheat flour (Gluten and Dairy Free)**

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### **Ingredients**

2 tbspsns coconut oil  
2 tbspsns extra virgin olive oil  
½ cup sunflower oil  
1 ¼ cups sugar  
5 eggs  
1kg mixed dried fruit  
⅔ cup whole almonds, ground  
1 cup Bio-Oz Buckwheat flour  
1 ¼ tspns xanthum gum  
½ tspn salt  
2 tbspsns brandy or sherry  
extra 2 tbspsn brandy or sherry  
extra almonds and or glace cherries

### **Cooking Instructions**

Preheat oven to 180°C. Double line base 24cm springform baking tin with baking paper and double line side of springform baking tin with baking paper, with paper raised approx 8cm above side of tin.

Combine oils and beat with sugar until well combined. Add eggs one at a time, beating well between each egg.

Add fruit and brandy. Add ground almonds, buckwheat flour, xanthum gum and salt and mix until well combined.

Spoon mixture into prepared baking tin, spread level and “bang” tin on bench top to remove air bubbles. Decorate top with extra almonds and or glace cherries.

Place cake in oven and bake for 15mins at 180°C, then lower temperature to 160°C and bake for 1½ hours or until cooked. Immediately after removing cake from oven drizzle over extra brandy or sherry and wrap cake (still in tin) in newspaper and allow to cool.

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