



Nuts and dried Fruit Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 250gr of Whole rice flour
- 200gr of Olive oil
- 150gr of Brown sugar
- 1 spoon of Potato flour
- 2 glasses of Oat milk
- cream of tartar
- Borsci liquor
- Cinnamon
- Nutmeg

Fruit and nuts

- 150g of Dried apicot
- 150g of Raisin
- 150g of Hazelnuts
- 150g of Almonds
- 150g of Nuts
- 1/2 Lemon

Instructions

Soften raisins in warm water for 10', dry and flour them.

Grate the lemon finely.

Mix oil, and sugar, until you have a soft cream, add rice flour and potato flour.

Now add nuts, dried fruits, a handful of grated lemon and Borsci.

Finally add the cream of tatar, mix and put the dough in a large doughnut pan, bake for 1 hr at 160°C.