



Maple Syrup & Nut Cake

A lighter alternative to a rich fruit Cake.

You will need a 20cm (8inch) round cake tin, greased and base lined.

Oven temperature 190oC / 375oF / Gas Mark 5

Ingredients

Cake

200g (8oz) soft margarine

200g (8oz) soft brown sugar

4 medium eggs, beaten

200g (8oz) JUVELA Gluten-Free Mix

5 tbsp Maple Syrup

1 tsp mixed spice

4 tbsp mixed chopped nuts

Decoration

Selection of whole mixed nuts, i.e. Pecans, Almond, Hazelnuts.

Glaze

4 tbsp Apricot Jam, warmed and sieved

Method

1. Mix together all the ingredients in a bowl, but not the chopped nuts, keep mixing until the mixture is light and fluffy.
2. Fold in the chopped nuts.
3. Transfer the mixture into the prepared round cake tin.
4. Bake in a preheated oven for 1 ½ hours, until golden brown.
5. When completely cool, decorate with the mixed nuts and brush with the apricot glaze.