


## Library Café's Gluten-free Fruit Cake

500g mixed dried fruit, eg, sultanas,  
pitted dates, dried cranberries,  
dried apricots; chopped  
250g unsalted butter, chopped  
1½ cups sugar  
3 cups Healthier Gluten-free Baking Mix  
4 teaspoons baking powder  
3 eggs  
grated zest of 1 orange  
½ teaspoon good-quality vanilla essence  
brandy or sherry, optional

- Line the sides and base of a deep 20cm cake pan with baking paper and spray with oil.
- Place the fruit in a saucepan, add enough cold water to just cover it and bring to the boil. Remove the pan from the heat and stir in the butter and sugar until the butter has melted and the sugar has dissolved. Set aside to cool.
- Preheat the oven to 150°C. Combine the dry ingredients in a large bowl. Beat the eggs together with the orange zest and vanilla essence. Combine with all the other ingredients. Pour the mixture into the cake pan – it should be about three-quarters full.

- Cook for 1¼-1½ hours, or until a skewer inserted in the centre comes out clean.
- When the cake is cooked, but still warm, pour the brandy or sherry over the cake, if you are using it.

Library Café & Function Centre, 55 Princes St,  
Onehunga, Auckland, ph (09) 636 7292.  
Open Monday-Friday 8am-5pm, Saturday  
8.30am-5pm, Sunday 8.30am-late (dinner).  
Private functions: 7 days from 5pm-late.  
Café manager: Rachel Brown.  
[www.librarycafe.co.nz](http://www.librarycafe.co.nz)



*Recently I enjoyed a delicious fruit cake at the Library Café in Onehunga. I was advised that all their cakes and biscuits are gluten-free. Would the chef share the fruit cake recipe please?*  
Jocelyn Griggs, Howick

