



Supporting the hospice
is a piece of cake



Recipes straight from the St Elizabeth Hospice kitchen!



Gluten-Free

Fruit & Cinnamon Tray Bake

Ingredients

- 250g butter
- 350g brown soft sugar
- 3 eggs
- 350g self-raising flour (gluten-free)
- 2 tsp vanilla extract
- 1 tsp cinnamon
- 200ml orange juice
- 200g raisins or sultanas

Method

1. Cream together the butter and sugar until paler in colour, whisk eggs together and add slowly to the butter and sugar mix.
2. In a saucepan, pour in the orange juice and add the raisins or sultanas and boil for 5 minutes. Leave to cool for 5 minutes.
3. Into the egg, butter and sugar mix, fold in the flour, add vanilla and cinnamon and stir. Stir in the orange juice and fruit mix.
4. Butter a 10x12 inch foil tray and pour in the mixture.
5. Bake at 150°C / Gas Mark 2 / 300°F for 45 minutes, or until knife runs clean.

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