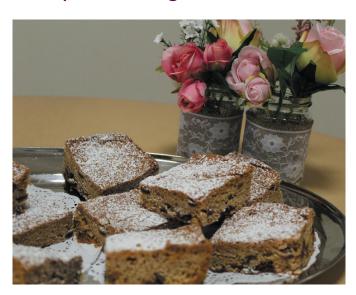




Recipes straight from the St Elizabeth Hospice kitchen!



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

I 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 10×12 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.

