Vegan Christmas Cake

Yield: 4 min
Total Time: 200 min

Recipe from: https://www.recipeschoose.com/recipes/vegan-christmas-cake-recipe-uk

Ingredients:

- 1 1/8 cups raisins
- 1 3/8 cups sultanas
- 1 1/8 cups currants
- 2 1/2 cups dried cranberries
- 3 1/2 ounces candied peel mixed
- 3/4 cup glace cherries halved
- 6 3/4 tablespoons rum 1/3 cup + 1Tbsp + 1tsp, or brandy
- 3/4 cup margarine 2/3 cup + 1Tbsp dairy free block
- 5/8 cup dark brown soft sugar
- 3 5/8 tablespoons light brown soft sugar
- 1 3/8 tablespoons treacle one rounded Tbsp, or molasses
- 1 Orange large
- 1 large lemon
- 2 3/4 cups flour 3 cups minus 2 Tbsp plain, all-purpose
- 5 13/16 tablespoons ground almonds
- 3/4 teaspoon bicarbonate of soda
- 1 teaspoon mixed spice pumpkin spice
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 cup unsweetened soy milk or other unsweetened non-dairy milk
- 2 tablespoons red wine vinegar or lemon juice
- 6 5/8 tablespoons almonds chopped
- rum or brandy for feeding

Nutrition:

1. Calories: 1430 calories
2. Carbohydrate: 226 grams
3. Fat: 50 grams
4. Fiber: 15 grams

5. Protein: 17 grams
6. SaturatedFat: 8 grams
7. Sodium: 620 milligrams
8. Sugar: 127 grams
9. TransFat: 7 grams

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