

Gluten free Christmas cake with raisins



- DIFFICULTY: Easy
- PREPARATION TIME: 15 min
- COOKING TIME: 55 min
- PORTIONS: 8 Portions

Introduction:

The gluten free Christmas cake is a dessert with an amazing flavor! It smells of vanilla, orange and amaretto (liqueur),

all ingredients that recall Christmas!

Inside you will find lots of dried fruit such as pistachios and raisins which, left to soak in amaretto, gave off an enchanting aroma.

The preparation is very simple, just mix all the ingredients in a bowl, create a compact mixture, pour in the dried fruit and bake. In a short time you can enjoy a **gluten free, butter free and lactose free dessert** with an irresistible taste!

This is a simple recipe, a good alternative to classic Christmas sweets, suitable for those who want to bring a light, healthy and tasty dessert to the table.

Now I leave you to the recipe for my gluten free Christmas cake with raisins!

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Ingredients:

2 Eggs

1 Yolk

60 g of Raisins

1 coffee cup of Amaretto liqueur

350 g of Rice Flour

200 g of lactose free Greek yogurt

Q.b Vanilla powder

1 Orange peel

80 ml of Extra virgin olive oil

150 ml of Water

70 g of Pistachios

70 g of Coconut sugar

1 sachet of Baking powder

Topping:

100 g of Dark chocolate

Q.b Chopped hazelnuts

Q.b Redberry

What do you need:

Bowl

20 cm Springform pan / 750g paper
panettone mold

Whip

Balance

Baking paper

Chopping board

Fork

Knife

Tips:

- The Christmas cake can be kept at room temperature for 4-5 days, under a glass bell or in an airtight container.
- You can cut it into slices and freeze it, just leave it out of the freezer the night before.
- You can substitute coconut sugar with any sweetener you like.
- You can replace the amaretto liqueur with any other liqueur or omit it if you don't like it.
- Greek yogurt can be substituted with any yogurt you prefer.

Method:

The first thing to do is to soak the raisins in the amaretto, add a little water, about a coffee cup. Let it rest for 30 minutes. After the time has elapsed, take the raisins and, without squeezing them, place them on absorbent paper, dab until the water is absorbed.

In a bowl, add the dry ingredients, except pistachios and

raisins, mix with a fork. Separately beat the eggs and the yolk with a whisk, when the mixture is frothy pour it into the bowl together with the other ingredients.

Add the yogurt, water, oil, mix quickly until the dough is smooth and homogeneous. Add the raisins and coarsely chopped pistachios, mix again and pour the mixture into a 20 cm springform tin lined with baking paper or use a 750 g panettone mold. bake, oven well hot and bake at 180 degrees for 55 minutes (static oven).

Before taking out of the oven, check the cooking with a stick, if the cake is cooked let it rest for a few more minutes in the oven and then take it out of the oven.

When it is completely cooled, melt the chocolate in a bain-marie, as soon as it is completely melted pour it on the cake, add the chopped hazelnuts and currants.

Your Christmas Cake is ready!