

Crispy Tofu

For a nut free version check the notes below

Ingredients

175g currants	Finely grated rind of 1 lemon,
175g dried apricots cut up finely	Finely grated rind of 1 orange
175g sultanas	½ tsp ground cinnamon
120g figs cut up finely	¼ tsp fresh nutmeg
100ml brandy	½ tsp all spice
¼ cup gluten free self raising flour	2 tbsp chia seeds
1¾ cups almond meal	½ cup soy milk – you may need more if it feels too dry
75g crystallised ginger cut finely (you can get the one these days that is rolled in rice flour rather than sugar)	20 blanched almonds
2/3 cup rapadura sugar	Extra brandy for feeding the cake before eating

Method

1. Soak the fruit in the 100ml brandy from anywhere between 12 hours and 5 days. The longer the better it seems.
2. Mix the chia seeds with the almond milk and wait for the seeds to swell. Mix the flour, almond meal and sugar with the cinnamon, nutmeg and all spice. Fold in the fruit and, ginger and lemon and orange rind. Mix in the chia seeds.
3. Line a square or heart shaped tin with baking paper and then spoon in the cake mixture. Press the blanched almonds into the top of the cake in whichever shape you like.
4. Cut a piece of baking paper to cover the top of the cake. Cut out a little hole in the centre of this paper and then place over the cake.
5. Bake in the oven at 100°C for up to 3.5 hours.
6. Once the cake is cooked (to test if it is cooked it will spring back when you press on it), place it on a wire rack.
7. When it is cool, place it in an airtight container in the fridge. Before eating you can prick some holes in the bottom of the cake and then feed more brandy into it.

NB If you want a nut free version- use gluten free flour instead of almond meal- I make a mix with sorghum, buckwheat and millet flour. And use soy or rice milk instead of almond milk.

Veet Karen