

### ***Ingredients***

1 Cup Raisin  
1 Cup Prunes  
1 Cup Cherries  
1 Cup Currants  
2 Cups Port Wine  
½ Cup of Rum (may substitute rum and wine with grape juice)  
½ Cup Sherry Wine  
1 Cup of Gluten-free All-purpose Flour (King Arthur Baking Company)  
1 Cup of Vegan Butter (Earth Balance Original)  
1 Cup of Cane Sugar Replacement (Lakanto Monkfruit Sweetner)  
VeganEgg ( Follow your Heart Egg Substitute)  
½ Tbs of salt  
½ Tbs of Baking Powder  
2 Tbs of Vanilla Extract  
½ Tsp of Lemon Zest  
¼ Cup of Browning  
1 Tbs of Cinnamon  
½ Tbs of Nutmeg

### ***Steps:***

1. Place fruits, wine and rum (Concord grape juice) in a pot and boil until the fruit fully absorbs the liquid (please note that alcohol evaporates when heated). You will know when this has taken place after fruits have swollen. Set aside the fruits to cool for approximately 2-3 hours.
2. After fruits are cooled, blend fruit and wine together into a paste like substance pictured above.
3. In a separate bowl combine gluten-free flour (after sifting), baking powder, cinnamon, nutmeg
4. Combine Lakanto Monkfruit Sweetner and Vegan Butter in the main mixing bowl and mix until it is creamy and soft
5. Follow instructions based on the package to create the correct amount of egg replacement.
6. Place egg replacement mixture in the main mixing bowl with vegan butter and sugar replacement
7. Add salt, browning, vanilla extract and lemon zest to the mixture
8. Use mixer on medium to blend all the ingredients together

9. Add ½ cup of blended fruits to the mixture and use a wooden spoon to fold until perfectly blended
10. Add ½ cup of spiced flour to the mixture and fold until perfectly blended 11. Repeat steps 9-10 until all the ingredients have been used up.

***Baking Instructions:***

1. Preheat oven at 270 Degrees
2. Place cake in oven and bake for 45 minutes then keep adding 50 degrees until desired baking texture has been achieved.
3. If you place a knife or other sharp-edged utensil in the center of the cake it should come up without any residue, this is an indication that the cake has been thoroughly baked.