



Christmas cake free from gluten Suitable for Celiac

Ingredients

Butter

40 grs.

Sugar

80 grs.

Eggs

2

Tante Gretty Premixture

100 grs.

Baking powder

1 teaspoon.

Chocolate Chips

25 grs.

Almonds

25 grs.

Raisins

25 grs.

Walnuts

25 grs.

Oporto (pot-wine)

1 tablespoon.

Vanilla essence

to taste

Preparation

Beat the butter and sugar well. Add the eggs together with the vanilla and the oporto. Add the premixture with the baking powder until getting a well integrated dough. Pour the preparation into the Microcheff pot, microwave for 1,5 minutes on high. Then incorporate quickly the almonds, raisins and walnuts to the mixture; put the lid to the pot and microwave for 2 minutes on high. Remove from its mould and cover with glaze, chocolate or any frosting to taste.

