



Air Fryer Christmas Cake

Description

Prepare for a whirlwind of Christmas magic with our Air Fryer Christmas Cake – a last-minute delight that embraces the ease of an air fryer for a quick and delicious festive treat.

Ingredients

- 225 g Butter
- 225 g Caster Sugar
- 1 Tbsp Golden Syrup
- 4 Large Eggs
- 56 g Ground Rice
- 255 g Plain Flour
- ¼ Tsp Baking Powder
- 454 g Currants
- 114 g Raisins

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- 114 g Sultanas
- 56 g Glace Cherries
- 50 ml Brandy (optional)

Directions

- Place butter and sugar in a mixing bowl. Use a hand mixer to create a creamy mixture.
- Add eggs and golden syrup, then mix with the hand mixer until well combined.
- Introduce baking powder, ground rice, and half of the flour. Mix slowly to coat the wet ingredients in the dry ones. Gradually add the rest of the flour.
- Set aside the hand mixer and use a fork to scrape the edges.
- Gradually add all dried fruit and cherries, using a fork to mix. As the mixture thickens, persevere until all ingredients are well combined.
- Load the Christmas cake mix into a 6 or 7-inch silicone baking mold, fitting the size of your air fryer. Place the mold into the air fryer basket.

Notes

- Feel free to customize with your favorite dried fruits.
- The extended cook time is intentional, ensuring the Christmas cake is cooked at a lower temperature for the perfect result.

Nutrition Facts

- **Calories:**387kcal
- **Carbohydrates:**65g
- **Protein:**5g
- **Fat:**13g
- **Cholesterol:**71mg
- **Sodium:**122mg
- **Potassium:**410mg
- **Fiber:**3g
- **Sugar:**40g
- **Calcium:**45mg
- **Iron:**2mg

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Date

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