

International Cuisine
Christmas Cake



Description

This Christmas cake is filled with flavors and healthy fats. Using whole wheat flour helps one feel satiated by eating one piece!

24 Serves **10** Mins Prep
40 Min Cook **270** Calories Per Serving

[WATCH VIDEO](#)

Ingredients

- 2 Cups Whole Wheat Flour
- 2 tbsp Baking Powder
- 1/2 Cup Brown sugar
- 4 Eggs
- Vanilla
- 3/4 Cup Low Fat Yogurt
- 1/4 Cup Kahlua (Coffee Liquor)
- 100g Dried Raisins
- 70g Almonds
- 70g Walnuts
- 50g Apricots
- 50g Prunes
- 1 tbsp Lemon Zest
- 1 tbsp Orange Zest
- 1 tbsp Ginger Powder
- 1 tbsp Cinnamon
- 1 tbsp Ground Cloves
- 1 tbsp Ground Star Anise
- 1/2 tbsp Fennel Seeds
- 2 tbsps Brown Sugar
- 1 tbsp Cinnamon
- Baking Spray

**Buy ingredients
from this recipe**

16 Ingredients



Recipe By
Nicole Maftoum

Entrepreneur, Dietitian, Food blogger and Home cook, Nicole Maftoum is the founder of Eat Like Nicole. She was born and raised in a house where cooking and eating were the essence of showing love and celebrating life in all its forms. Inspired from h..

Method

1. Start by whisking the eggs with vanilla. Incorporate the sugar then add the flour gradually mixed with baking powder.
2. Add the Yogurt, coffee liquor, lemon zest, orange zest and spices.
3. Chop the fruits and nuts and incorporate them towards the end.
4. Pre-heat the oven to (350°C).

More Recipes?

Visit our website: <https://www.spinneyslebanon.com/recipes/>

5. In a small bowl mix 2 tbsp brown sugar with 1 tsp cinnamon.
6. Transfer the mixture to a baking tray sprayed with baking spray and sprinkle the brown sugar and cinnamon on top before baking it.
7. Bake until a toothpick inserted into the middle comes out clean. Transfer to racks and let cool 10 minutes then run a knife around the edge of the pans and turn the cake out onto the racks to cool completely.