CHILLED FRUIT SALAD & NUT CHRISTMAS CAKE

A rich and fruity Christmas cake that can be prepared ahead of time

NORMAL	20 MINS	45 MINS	16

Ingredients

- cup (160g) chopped Brazil nuts
- 1/2 cup (90g) chopped dried papaya
- 1 cup (150g) chopped dried pineapple
- 1/2 cup (75g) chopped dried apricots
- 1/2 cup (75g) chopped dried peaches
- 3/4 cup (150g) red glace cherries, cut in half
- 3/4 cup (150g) green glace cherries, cut in half
- 1 cup (190g) NESTLÉ Milk CHOC BITS
- 2 tbsp plain flour
- 1 1/2 cups (180g) almond meal
- 395g can NESTLÉ Sweetened Condensed Milk
- extra red glace cherries, for decoration

Instructions

1. Preheat oven to 150°C/130°C fan forced. Grease and base line a 20cm ring pan with baking paper.
2. Place Brazil nuts, papaya, pineapple, apricots, peaches, cherries, NESTLÉ Milk Choc Bits, flour, almond meal and NESTLÉ Sweetened Condensed Milk in a large bowl and mix thoroughly. Press mixture into prepared pan.
3. Bake for 45 minutes or until firm to touch. Cover with foil for final 10 minutes to prevent browning if required.
4. Cool in pan; serve decorated with glace cherries