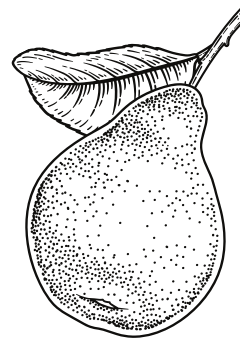
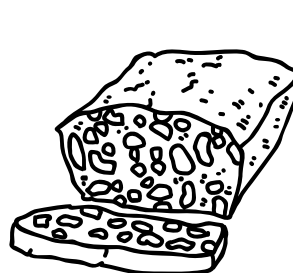


GLEANERS' CAKE



by a gleaning host from Bowerham

- 1kg mixed dried fruit
- 500 ml orange juice
- 250g self-raising flour
- 1-2 tsp mixed spice

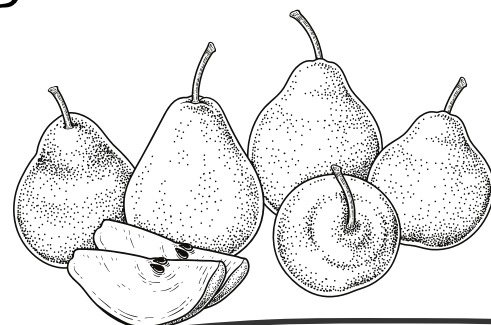


Soak the mixed dried fruits in the orange juice for eight hours or overnight.

Mix in the flour and spices and scoop into two 1-pound loaf tins.

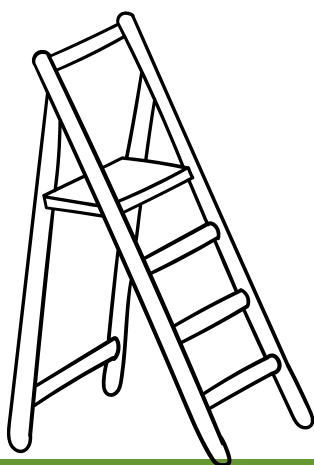
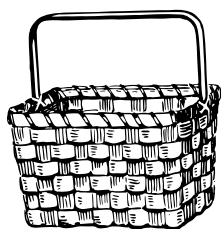
Bake at 150°C for 1-1.5 hours.

Once cool, store in an airtight container.



TOP TIP

To make your own dried apple pieces over the winter, peel some apples, de-core them and slice into thin rings. Dry these rings on your radiators when the heating is on. Once fully dry, store in airtight containers such as empty glass jars.



This recipe was shared as part of Share the Harvest, a seasonal festival celebrating the diversity of local fruit varieties in North Lancashire and fighting fruit waste.

foodfutures.org.uk/share-the-harvest

#ShareTheHarvest #ClosingLoops



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