



Raisin Cake

8 ounces of Juvela white flour mix
4 ounces of butter
4 ounces of caster sugar
2 teaspoons of Xanthan Gum
1 level tea spoon of Bicarbonate of Soda
1 level tea spoon of cream of Tartar
1/4 of a tea spoon of mixed spice
3 ounces of raisins
3 eggs (beaten)
About 3 table spoons of milk

Place the flour, raising ingredients, mixed spice, and Xanthan Gum in a mixing bowl. Rub in the butter until a breadcrumb consistency is obtained

Add the sugar and raisins, mix well then add the eggs and milk

The mixture should be fairly stiff to prevent the raisins from falling to the bottom of the cake while cooking

Place in a loaf tin lined with greaseproof paper and cook middle/bottom of the oven at Mark 3 for about an hour (May need a little longer so test)
Allow to cool before removing from the tin



This recipe has been brought to you by The Cream Of Tartar Company Limited

Web site :- Thecreamoftartarcompany.com

Thecreamoftartarcompany.co.uk

Email:- Thecreamoftartarcoltd@hotmail.com

Tel:- 07710958581