



Chocolate, Walnut & Cranberry Loaf

Prep. time 30 minutes | Cooking 30 minutes | Serves 6-8.

A moist, chocolaty, and nutty dessert, what's not to like? This is a perfect choice for the festive period, although you may well find yourself making this at other times of the year too! Here we have used gluten-free ingredients which is ideal if either you, your family or guests avoid gluten, so no one must miss out on this sweet treat. You can of course use normal flour if you prefer (please note: almost all baking powders are gluten-free, do still check the pack just in case when opting sans gluten!)

Ingredients

For the loaf -

- 100g gluten-free flour
- 100g ground almonds
- 100g sweetener
- 50g cocoa powder
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 50ml oil of choice
- 50ml maple syrup
- 200ml dairy-free milk
- 1 teaspoon apple cider vinegar
- 1 teaspoon vanilla extract
- 75g walnut pieces
- 75g dried cranberries

For the topping -

- 200g Bute Island Original Creamy Sheese
- 4 tablespoons cocoa powder
- 4 tablespoons icing sugar or sweetener

Cooking Method

1. First make the loaf: Mix together the flour, ground almonds, sweetener, cocoa powder, baking powder and cinnamon in a bowl.
2. Whisk together the oil, syrup, milk, vinegar, and extract and leave to stand for 5 minutes, then pour into the dry ingredients and mix well to form a batter. Stir in the dried cranberries and walnut pieces.
3. Spoon into a greased and lined loaf tin and smooth out evenly. Bake at 180C for 30 minutes until firmed up and risen. Leave to cool then pop out of the tin.
4. Beat together the topping ingredients and keep in the fridge until needed.
5. Spread the mixture over the top of the loaf and decorate with more dried cranberries and walnut pieces (and spray with edible glitter if you fancy it). Slice and serve!