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**Gluten Free Raison Cake
Recipe shared courtesy of Rebecca Kibbler**

**Ingredients**

-8 Tbls Gluten Free Flour
-8 Tbls Sugar
-4 Tbls Butter
-2 Eggs
-Raisons

**METHOD**

Add your flour and your sugar to your mixing bowl, and mix together before adding your butter and your 2 eggs. If the mixture is too dry you can add a small amount of milk until your cake mixture becomes a ‘dropping’ consistency.

Finally add your raisons to taste.

Place in the centre of the oven on a medium temperature for 30 minutes and check back regularly to make sure it isn’t burning.

Once the cake is baked, wait for it to cool, then serve & enjoy!