

## Salt and Serenity

### Tu B'Shvat Cake

This recipe comes from Janna Gur's book, "The New Book of Israeli Food." This is chock full of dried fruit and nuts, with just a little bit of batter to hold it all together. I used dried cherries, raisins, blueberries, mango, apricots, peaches and cranberries for the fruit and almonds, pecans and pistachios for the nuts. Just use a variety of colourful ingredients for the prettiest cake.

3 eggs  
7 tablespoons sugar  
¼ teaspoon salt  
7 tablespoons flour  
½ teaspoon cinnamon  
¼ teaspoon nutmeg  
Small pinch of cloves (optional)  
7 ounces assorted dried fruits  
7 ounces of assorted nuts, toasted, cooled and coarsely chopped

1. Preheat oven to 300 F.
2. In a large mixing bowl, whisk together eggs and sugar.
3. Mix flour, salt and spices together. Add them to egg/sugar mixture and mix well to incorporate.
4. Chop larger dried fruits coarsely. Add dried fruit and nuts to batter and using a spatula, mix well to distribute evenly throughout the batter.
5. Transfer batter to a greased 8" x 4" loaf pan.
6. Bake for about 60-75 minutes, until cake is deep golden-brown.
7. Cool completely and slice very thin with a bread knife, but only what you plan to serve. The unsliced cake keeps well, wrapped in plastic wrap.