**[Audax Coffee Chocolate Fruit Cake](http://www.sunbeamfoods.com.au/recipes/christmas-recipes/226-q-a-chocolate-fruit-cake)**

**(AKA Ian’s Bionic Cake)**

**Preparation time:** Overnight soaking and about 10 minutes

**Cooking time:** Approximately 50 minutes

Serves: about 24 or so hungry Audax riders

**The Bits You Need**

1kg Mixed Fruit

2 cups strong coffee (plunger, brewed, espresso etc)

½ cup nuts of choice

250g chocolate chips (or chocolate chunks)

2 cups self raising flour

**What To Do**

Soak the fruit in the coffee overnight

Combine chocolate, nuts and flour into the coffee/fruit mixture and stir very well.

Preheat oven to 180°C.

Line the base and sides of a 20cm square tin with baking paper.

Pour mixture into prepared tin and bake for 50 minutes or until a skewer inserted comes out clean.

One 95g piece of cake should produce enough energy to last the average Audax rider about one hours ride time.

