

Plate Dream

Easy Traditional Fruitcake Recipe That Stays Moist

30 min Prep time	**1 h** Cook time	**1 h 30 min** Total time
12 Servings	**Easy** Difficulty	**British** Cuisine

Ingredients

Fruit Mixture

- [ ] 2 cups mixed dried fruit (raisins, currants, candied peel)
- [ ] 1 cup orange juice
- [ ] Zest of 1 orange

Cake Batter

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup brown sugar
- [ ] 3 large eggs
- [ ] 1 ½ cups all-purpose flour
- [ ] ½ tsp baking powder
- [ ] ½ tsp ground cinnamon
- [ ] ¼ tsp ground nutmeg
- [ ] ¼ tsp ground cloves
- [ ] ¼ tsp salt

Instructions

1. Combine the dried fruit, orange juice, and orange zest in a bowl; let sit while you preheat the oven to 325°F (163°C).
2. In a large mixer, cream the softened butter with brown sugar until fluffy; this takes about 3-4 minutes.
3. Add the eggs one at a time, beating well after each; then stir in the toasted spices and salt.
4. Sift the flour and baking powder together, then gently fold into the butter mixture, being careful not to overmix.
5. Drain the fruit mixture, reserving a few spoonfuls of the soaking liquid; fold the fruit into the batter, adding the reserved liquid for extra moisture.
6. Pour the batter into a greased 9-inch loaf pan; smooth the top and bake for 55-60 minutes, or until a toothpick comes out clean.
7. If the top browns too quickly, cover loosely with foil; let the cake cool in the pan for 15 minutes, then transfer to a wire rack.
8. Brush the finished cake with a simple syrup (equal parts sugar and water) or a splash of brandy for extra shine; serve with a side of brownie treat for contrast.

Nutrition per serving

420 kcal	5 g	55 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allow the cake to rest overnight; flavors meld and moisture distributes evenly.
- If you prefer a richer fruit flavor, replace half of the orange juice with a splash of brandy or rum.
- Store the cake wrapped in parchment, then foil, to keep it fresh for several days.