

Plate Dream

Moist Fruit Cake – Easy, Delicious Baking

20 min Prep time	**1 h** Cook time	**1 h 20 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups mixed dried fruit (raisins, currants, candied orange)
- [ ] 1 cup orange juice
- [ ] 1/2 cup unsalted butter, softened
- [ ] 1 cup brown sugar
- [ ] 3 large eggs
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1 tsp ground cinnamon
- [ ] 1/2 tsp ground nutmeg
- [ ] 1/4 tsp ground cloves
- [ ] Zest of one orange
- [ ] 2 tbsp honey

Instructions

1. Combine the dried fruit with orange juice and a splash of brandy; let soak while you prep the batter.
2. In a large bowl, cream butter and brown sugar together until light and fluffy, then beat in eggs one at a time.
3. Sift flour, baking powder, and spices; fold gently into the butter mixture, alternating with the soaked fruit and its liquid.
4. Stir in orange zest and honey, then pour the batter into a greased 9-inch loaf pan.
5. Bake at 325°F (160°C) for about 60 minutes, or until a toothpick inserted in the center comes out clean.
6. Allow the cake to cool in the pan for 15 minutes, then turn out onto a wire rack to cool completely; wrap tightly for storage.

Nutrition per serving

380 kcal	5 g	55 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a citrus punch, drizzle the top with a glaze made from powdered sugar and orange juice after cooling.
- For added texture, fold in 1/2 cup toasted almonds before baking.
- A little extra honey in the glaze gives a glossy finish and deeper flavor.