

Plate Dream

Never Fail Fruit Cake

Moist, fragrant fruit cake with a blend of dried fruits, nuts, and gentle spices – a holiday classic made simple.

30 min Prep time	**2 h** Cook time	**2 h 30 min** Total time
12 Servings	**Medium** Difficulty	**British** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups mixed dried fruit (raisins, currants, chopped dates, candied orange peel)
- [ ] 1/2 cup orange juice (for soaking)
- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup brown sugar
- [ ] 3 large eggs, at room temperature
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1 tsp ground cinnamon
- [ ] 1/2 tsp ground nutmeg
- [ ] 1/4 tsp ground cloves
- [ ] Zest of one lemon
- [ ] 1 cup toasted almonds or pecans, roughly chopped

For the Glaze

- [ ] 1/2 cup powdered sugar
- [ ] 2 tbsp orange juice
- [ ] 1 tsp orange zest (optional)

Instructions

1. Place the mixed dried fruit in a bowl, pour the warm orange juice over them, and let soak for at least 30 minutes; then drain and pat dry.
2. Preheat the oven to 300°F (150°C). Grease a 9-inch round cake pan and line with parchment paper.
3. In a large bowl, cream the softened butter with brown sugar until light and fluffy. Add the eggs one at a time, beating well after each addition.
4. Stir in the lemon zest, ground cinnamon, nutmeg, and cloves. Fold in the flour, baking powder, and salt just until combined.
5. Gently fold the soaked fruit and toasted nuts into the batter, ensuring an even distribution without over-mixing.
6. Transfer the batter to the prepared pan, smooth the top, and cover loosely with foil. Bake for 1 hour, then remove foil and bake another 45-60 minutes until a skewer comes out clean.
7. Allow the cake to cool in the pan for 15 minutes, then turn out onto a wire rack to cool completely.

8 Mix powdered sugar with orange juice to form a smooth glaze; drizzle over the cooled cake and garnish with a sprinkle of orange zest.

Nutrition per serving

420 kcal	5 g	58 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a deeper flavor, soak the fruit overnight in the refrigerator.
- Brush the cake with a thin orange-juice syrup every few days to keep it extra moist.
- For a festive touch, add a handful of candied cherries or dried pineapple to the batter.