

Plate Dream

Old Fashioned German Fruit Cake

30 min Prep time	**1 h** Cook time	**1 h 30 min** Total time
8 Servings	**Easy** Difficulty	**German** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups mixed candied citrus peel, chopped
- [ ] 1 cup raisins
- [ ] 1 cup dried cherries
- [ ] 1 cup sliced almonds, toasted
- [ ] 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
- [ ] 1 tablespoon orange zest
- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup dark brown sugar
- [ ] 4 large eggs
- [ ] 1/2 cup orange juice

For the Glaze

- [ ] 2 tbsp apricot jam
- [ ] 1 tsp orange juice

Instructions

1. Preheat the oven to 325°F (160°C). Grease a 9-x-5-inch loaf pan and line with parchment.
2. In a small bowl, soak raisins, cherries, and candied peel in orange juice for 10 minutes, then drain.
3. Cream the softened butter with brown sugar until light and fluffy; beat in eggs one at a time.
4. Sift flour, baking powder, salt, and spices together; fold into the butter mixture gently.
5. Stir in the soaked fruits, toasted almonds, and orange zest until just combined; pour batter into the prepared pan.
6. Bake for 55-60 minutes, or until a toothpick inserted near the center comes out clean. Cool in the pan for 15 minutes.
7. Mix apricot jam with orange juice, brush the warm glaze over the cake, and let it cool completely on a rack.

Nutrition per serving

420 kcal	6 g	62 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra moisture, brush the cake with a thin layer of apple juice after the first 30 minutes of baking.
- A slice served with a dollop of ice cream makes a delightful contrast.
- If you prefer a brighter flavor, add a dash of moist fruitcake syrup just before serving.