

Helergon Kitchen

Moist Traditional Fruitcake Recipe

30 min Prep time	**2 h** Cook time	**2 h 30 min** Total time
12 Servings	**Easy** Difficulty	**European** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups mixed dried fruit (raisins, dried cherries, apricots)
- [ ] 1 cup candied orange peel, chopped
- [ ] 1 cup mixed nuts, toasted and chopped
- [ ] 1 ½ cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] ¼ tsp salt
- [ ] 1 tsp ground cinnamon
- [ ] ½ tsp ground nutmeg
- [ ] ¼ tsp ground cloves
- [ ] ½ cup unsalted butter, softened
- [ ] ¾ cup brown sugar
- [ ] 3 large eggs
- [ ] ¼ cup orange juice
- [ ] 2 tbsp apple cider vinegar

For the Glaze

- [ ] ¼ cup orange marmalade
- [ ] 1 tbsp warm water

Instructions

1. Place the dried fruit and candied peel in a bowl, cover with orange juice, and let soak overnight; this keeps the cake moist.
2. Preheat oven to 300°F (150°C) and line a 9-inch loaf pan with parchment; gently toast the nuts on a dry skillet until fragrant.
3. In a large bowl, cream butter and brown sugar until light and fluffy, then add eggs one at a time, mixing gently.
4. Sift flour, baking powder, salt, and spices together; fold into the butter mixture, followed by the soaked fruit, nuts, and apple cider vinegar.
5. Transfer batter to the prepared pan, bake for about 2 hours, checking for doneness with a toothpick; let cool completely before glazing.
6. Combine marmalade and warm water, brush over the cooled cake for a shiny finish; store wrapped tightly.

Nutrition per serving

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

Tips & notes

- If the top browns too quickly, tent with foil during the last 30 minutes.
- For extra citrus note, zest a bit of orange into the batter.
- A slice of fresh fruit salad pairs beautifully on the side.