

Helergon Kitchen

Old Fashioned German Fruit Cake – Traditional Sweet Bake

20 min Prep time	**1 h** Cook time	**1 h 20 min** Total time
8 Servings	**Medium** Difficulty	**German** Cuisine

Ingredients

Cake

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 tsp ground cinnamon
- [ ] 1/2 tsp ground nutmeg
- [ ] 1/4 tsp ground cloves
- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] 3 large eggs, at room temperature
- [ ] 1/2 cup orange juice
- [ ] 1/4 cup milk
- [ ] 1 cup ground almonds
- [ ] 1 cup raisins, soaked in orange juice
- [ ] 1/2 cup candied orange peel, finely chopped
- [ ] 1/4 cup candied citron, finely chopped

Instructions

1. Preheat the oven to 325°F (160°C). Grease a 9-inch loaf pan and line with parchment paper.
2. In a bowl, whisk together flour, baking powder, baking soda, salt, and spices; set aside.
3. Cream butter and brown sugar until light and fluffy, about 3-4 minutes. Add eggs one at a time, beating well after each.
4. Stir in orange juice and milk, then gradually fold in the dry mixture until just combined.
5. Gently fold in ground almonds, soaked raisins (with any remaining juice), candied orange peel, and citron.
6. Pour the batter into the prepared pan, smooth the top, and bake for 55-60 minutes, or until a toothpick comes out clean.
7. Allow the cake to cool in the pan 15 minutes, then turn out onto a wire rack. Brush the top with a thin layer of orange juice for a glossy finish.

Nutrition per serving

380 kcal	6 g	45 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the top browns too quickly, cover loosely with foil.
- The cake tastes even better the next day after flavors meld.
- Feel free to add a handful of toasted walnuts for extra crunch.