

Fruitcake Recipe

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Prep. time : 25 minutes

Cook time : 35 minutes

Ready in 60 minutes

Level : Basic

Ingredients:

- Butter 125g (4.4z)
- Sugar 50g (1.8oz)
- Demerara sugar (light brown) 30g (1oz)
- Dark muscovado sugar 30g (1oz)
- Grated zest of one orange
- Eggs 100g (3.5oz or 2 medium eggs)
- All purpose flour 100g (3.5oz)
- Almond flour 50g (1.8oz)
- Baking powder 5g (1Tsp)
- Raisins 60g (2.1oz)
- Rum 30g (2Tbsp)
- Dried apricots 50g (1.8oz)
- Candied orange peel 50g (1.8oz)
- Candied cherries 100g (3.5oz)
- Extra rum for brushing
- Apricot jam 150g (5.3oz)

Directions

1. Soak raisins in rum, if possible overnight
2. Mix the butter, sugar, demerara (light brown) sugar, dark muscovado sugar and orange zest until the mixture becomes creamy.
3. Add eggs gradually, and mix until the mixture becomes uniform.
4. Fold in sifted flour, almond flour and baking powder with spatula and add dried and candied fruits in the end.
5. Fill two 15cm x 9cm (approximately 6" x 4") cake pans with the batter.
6. Bake at 160°C (320°F) for about 35 minutes, until golden brown and the cake tester or toothpick comes out clean when inserted into the cake.
7. Brush whole cake with extra rum.
8. Heat up apricot jam mixed with 1 tablespoon of hot water. Brush the fruitcake with warm jam while it is still hot and decorate it with some extra fruits and nuts.