



Everyone's Favorite Fruitcake

"No, no, not the dreaded FRUITCAKE..." Fear not: this moist, dark cake is loaded with yummy-tasting dried fruits, not the icky, bitter candied peel and citron you remember from visiting your grandma at Christmas. The dried fruits suggested below are simply that — suggestions. Feel free to substitute your own favorites; you'll need about 2 1/2 pounds dried fruit total.



PREP

30 mins

BAKE

1 hr to 2 hrs
15 mins

TOTAL

2 hrs 30
mins

YIELD

36 small
cakes; 2 large
loaves; or
anything in
between

October 25, 2023. We used three 5"x9" Pans

Ingredients

Fruit

- 1 1/2 cups (213g) dried pineapple, diced
- 1 1/2 cups (255g) raisins, golden or regular
- 1 cup (128g) dried apricots, diced
- 1 1/2 cups (223g) dates, chopped
- heaping 1 cup (170g) candied red cherries, plus additional for decoration, if desired
- 1/3 cup (64g) crystallized ginger, diced, optional
- 3/4 cup (170g) rum, brandy, apple juice, or cranberry juice

Batter

- 16 tablespoons (227g) unsalted butter, at room temperature, at least 65°F
- 2 cups (425g) dark brown sugar, packed
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/4 teaspoon allspice

Instructions

- ① **To prepare the fruit:** Combine the fruit with the liquid of your choice in a non-reactive bowl; cover and let rest overnight. Too impatient to wait until tomorrow? Microwave everything for 1 minute (or until it's very hot), cover, and let rest 1 hour.
- ② Preheat the oven to 300°F. This recipe makes enough batter for ONE (not all!) of the following: 3 dozen individual (muffin pan) cakes; 16 mini loaves (about 3 3/4" x 2 1/2"); 6 to 8 medium loaves (about 3" x 5"); or 2 standard 9" x 5" loaves. Choose your pans (or combinations), and lightly grease them. If you're making muffin-size cakes in a standard muffin pan, line the pan with muffin papers, and lightly grease the papers.
- ③ **To make the batter:** Place the butter and sugar in a large bowl (at least 6-quart), and beat together until well combined.
- ④ Beat in the salt, spices, and baking powder.
- ⑤ Beat in the eggs one at a time, scraping the bowl after each addition.
- ⑥ In a separate bowl whisk together the flour and cocoa.
- ⑦ Add the flour mixture and the syrup (or boiled cider) to the mixture in the bowl, beating gently to combine.
- ⑧ Stir in the juice or water, then the fruit (including any additional liquid that has collected in the bowl), and the nuts. Scrape the bottom and sides of the bowl, and stir until everything is well combined.
- ⑨ Spoon the batter into the pans, filling them about 3/4 full.
- ⑩ Bake the cakes on the middle shelf of the oven, as follows: about 60 minutes for the individual cakes; 65 to 70 minutes for the small

- 1/4 teaspoon nutmeg
- 1 teaspoon baking powder
- 4 large eggs, at room temperature
- 3 cups (360g) King Arthur Unbleached All-Purpose Flour
- 2 tablespoons (11g) black cocoa, optional, for color
- 1/4 cup (85g) boiled cider, golden syrup, or dark corn syrup
- 1/2 cup (113g) apple juice, cranberry juice or water
- 2 cups (227g) chopped, toasted nuts (almonds, pecans, or walnuts)

Topping/glaze (optional)

- rum, brandy, simple syrup, vanilla syrup, or ginger syrup

loaves; 75 minutes for the medium loaves, and 2 hours + 10 to 15 minutes for the 9" x 5" loaves. The cakes are done when a cake tester inserted into the center comes out clean.

- ⑪ **In our oven at 300, 8-1/2 x 4-1/2 pans, took 80 mins, 75 might be okay**
Remove the cakes from the oven. Fruitcake can remain in its pan for storage, if desired. Or carefully remove cake from the pan after about 5 minutes, loosening its edges first.
- ⑫ Brush the warm cake with rum, brandy, simple syrup, or flavored simple syrup (vanilla, rum-flavored, etc.). If you like just a hint of rum or brandy flavor, add 1 tablespoon of liquor to 3/4 cup vanilla syrup or simple syrup, and brush this mixture on the cakes. (This keeps them moist for weeks; you can skip this step, but they won't stay moist long-term.)
- ⑬ When the cakes are completely cool, wrap them tightly in plastic wrap, and store at room temperature for up to 6 to 8 weeks.

Tips from our Bakers



Looking for a gluten-free version of the recipe? Find it here: [Gluten-Free Fruitcake](#).



This recipe can also fill two tea loaf pans. Divide the batter among two lightly greased tea loaf pans, or bake one after the other if you only have one tea loaf pan (if you have a kitchen scale, half the batter will weigh about 1,588g). Bake the cakes for 2 hours to 2 hours and 10 minutes, or until a cake tester or toothpick inserted into the center comes out clean. Yield: 2 loaf cakes.



While we like the flavors provided by the different fruits listed above, fruitcake can be a bit of a blank canvas for whatever dried and/or candied fruits are your favorites. We've had great success using a mixture of our candied lemon peel, baker's fruit blend, and mini diced ginger.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253