

Treasure Barrel

Moist Fruit Cake

Rich, buttery cake loaded with fruits and spices that stays wonderfully moist.

20 min Prep time	**1 h 15 min** Cook time	**1 h 35 min** Total time
12 Servings	**Medium** Difficulty	**British** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups mixed dried fruit (raisins, currants, chopped candied peel)
- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup brown sugar
- [ ] 3 large eggs
- [ ] 1 ¾ cups all-purpose flour
- [ ] ½ tsp baking powder
- [ ] ¼ tsp salt
- [ ] 1 tsp ground cinnamon
- [ ] ½ tsp ground nutmeg
- [ ] ¼ tsp ground allspice
- [ ] Zest of 1 orange
- [ ] ¼ cup brandy or orange juice (optional)

For Soaking

- [ ] ½ cup strong black tea
- [ ] 2 tbsp orange juice

Instructions

1. Soak the dried fruit in warm tea and orange juice for 20 minutes; then drain and pat dry.
2. Preheat the oven to 325°F (160°C) and grease a 9-inch loaf pan; line with parchment.
3. Cream butter and brown sugar until light and fluffy, about 4 minutes.
4. Beat in eggs one at a time, adding a spoonful of flour with each egg to prevent curdling.
5. Sift together flour, baking powder, salt, and spices; fold gently into the batter.
6. Stir in the soaked fruit, orange zest, and brandy (if using). Transfer to pan and smooth top.
7. Bake for 1 hour 15 minutes, or until a skewer comes out clean. Cool in pan for 15 minutes, then turn out onto a wire rack.

Nutrition per serving

280 kcal	4 g	44 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer flavor, brush the warm cake with a mixture of brandy and orange juice after baking.
- For a festive touch, scatter a handful of whole almonds on top before baking.
- Store the cake wrapped in cheesecloth soaked with a little juice to maintain moisture.