

Treasure Barrel

Old Fashioned German Fruit Cake

30 min Prep time	**1 h** Cook time	**1 h 30 min** Total time
8 Servings	**Medium** Difficulty	**German** Cuisine

Ingredients

Fruit Mix

- [ ] 1 cup mixed dried apricots, halved
- [ ] 1 cup golden raisins
- [ ] ½ cup candied orange peel, chopped
- [ ] ¼ cup chopped almonds
- [ ] ¼ cup orange juice (for soaking)

Cake Batter

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] ½ tsp salt
- [ ] 1 tsp ground cinnamon
- [ ] ½ tsp ground nutmeg
- [ ] ¼ tsp ground cloves
- [ ] ½ cup unsalted butter
- [ ] ½ cup honey
- [ ] ¾ cup brown sugar
- [ ] 3 large eggs
- [ ] ¼ cup milk
- [ ] Zest of one orange

Instructions

1. In a small bowl, combine the dried apricots, raisins, candied peel, and almonds with the orange juice. Let them soak while you prepare the batter.
2. In a saucepan, melt the butter over medium heat until it turns golden and smells nutty, then set aside to cool slightly.
3. Whisk together flour, baking powder, salt, cinnamon, nutmeg, and cloves in a large bowl; set aside.
4. In another bowl, beat honey, brown sugar, and the melted butter until creamy; add eggs one at a time, then stir in milk and orange zest.
5. Fold the dry ingredients into the wet mixture gently, then stir in the soaked fruit and its liquid, being careful not to over-mix.
6. Pour the batter into a greased loaf pan, bake at 325°F (165°C) for about 60 minutes, or until a toothpick comes out clean. Let the cake cool in the pan, then turn out onto a wire rack.

Nutrition per serving

380 kcal	5 g	52 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a richer glaze, brush the warm cake with a thin layer of honey before it fully cools.
- A light dusting of powdered sugar adds a festive touch without overwhelming the flavors.
- Store the cake wrapped in parchment, then in a sealed container to retain moisture.