

Treasure Barrel

Traditional Fruitcake Recipe That Stays Moist

30 min Prep time	**2 h 30 min** Cook time	**3 h** Total time
12 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Fruit Mixture

- [ ] 3 cups mixed dried fruits (raisins, currants, candied peel)
- [ ] 1 cup dried cherries or cranberries
- [ ] 1 cup orange juice, freshly squeezed
- [ ] 1 tablespoon grated orange zest

Cake Batter

- [ ] 2 cups all-purpose flour
- [ ] 1 teaspoon baking powder
- [ ] 1/2 teaspoon salt
- [ ] 1 teaspoon ground cinnamon
- [ ] 1/2 teaspoon ground nutmeg
- [ ] 1/4 teaspoon ground allspice
- [ ] 1 cup unsalted butter, room temperature
- [ ] 1 cup dark brown sugar, packed
- [ ] 4 large eggs, room temperature
- [ ] 1 tablespoon molasses
- [ ] 1 teaspoon vanilla extract
- [ ] 1/2 cup chopped walnuts or pecans (optional)

Finishing Syrup

- [ ] 1/4 cup orange juice
- [ ] 2 tablespoons honey

Instructions

1. Combine the dried fruits, orange juice, and zest in a large bowl. Cover and let soak overnight at room temperature. The fruits should plump up nicely and absorb most of the liquid.

2. Preheat oven to 300°F (150°C). Grease a 9-inch round cake pan and line the bottom with parchment paper. In a medium bowl, whisk together flour, baking powder, salt, cinnamon, nutmeg, and allspice. Set aside.

3. In a large mixing bowl, cream the butter and brown sugar until light and fluffy, about 3-4 minutes. Beat in the eggs one at a time, followed by the molasses and vanilla. The mixture should be smooth and well-combined.

4. Gradually add the flour mixture to the wet ingredients, mixing on low speed until just combined. Don't overmix. Fold in the soaked fruits (with any remaining liquid) and nuts if using. The batter will be quite thick.

5. Spoon the batter into the prepared pan and smooth the top. Place the pan in a larger baking dish and add hot water to come about halfway up the sides of the cake pan. This water bath ensures gentle, even baking.

6. Bake for 2 to 2½ hours, or until a skewer inserted into the center comes out clean. The cake should be deeply golden and firm to the touch. If it's browning too quickly, tent with foil during the last 30 minutes.

7. While the cake bakes, make the finishing syrup by heating orange juice and honey until the honey dissolves. As soon as the cake comes out of the oven, prick it all over with a skewer and brush generously with the syrup.

8. Let the cake cool completely in the pan on a wire rack. Once cool, wrap tightly in plastic wrap and then foil. Store in a cool, dark place for at least 24 hours before serving - the flavor improves dramatically with time.

Nutrition per serving

380 kcal	5 g	62 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- This cake freezes beautifully for up to 6 months - perfect for getting ahead during the busy holiday season
- For extra moisture, you can brush the cake with additional simple syrup every few days during storage
- The cake slices best when chilled - pop it in the refrigerator for an hour before slicing cleanly