JERNEJ KITCHEN

CHRISTMAS FRUIT CAKE

Christmas Fruit Cake is traditionally prepared for Christmas. A simple recipe for a loaf filled with fruits, nuts, chocolate, and festive spices.

MAKES	1	LOAF (20 CM X 10 CM OR 8-INCH X 4-INCH)
PREPARATION:	10	MINUTES
BAKE:	90	MINUTES
TOTAL TIME:	100	MINUTES

CHRISTMAS FRUIT CAKE

250 g (2 cups) all-purpose flour

1 tbsp (15g) baking powder

1 tsp unsweetened cacao powder

175 g (3/4 cup) milk

100 g (1/2 cup) light packed brown sugar

spices: 1/2 tsp cinnamon powder, 1/4 tsp ginger powder, 1/4 tsp allspice, 1/4 tsp ground cloves, 1/4 tsp nutmeg powder

50 g (1/4 cup) Teta Frida fruit in cubes mango passion fruit

50 g (1/4 cup) Teta Frida fruit in cubes raspberry cranberry in dark chocolate

25 g (1/8 cup) Teta Frida fruit in cubes strawberry banana

50 g (1/3 cup) raisins or cranberries

100 g (2/3 cup) roughly chopped prunes

60 g (1/4 cup) dark chocolate chips

100 g (1 cup) roughly chopped nuts

1 tbsp grated orange zest

PREPARATION

Place the rack in the middle of the oven and preheat it to 160 °C / 320 °F. Line a 20 cm x 10 cm (8-inch x 4-inch) deep baking dish with parchment paper with a few inches (or centimeters) of overhang off the sides.

DRY AND WET INGREDIENTS

In a small bowl, combine all-purpose flour, baking powder, unsweetened cacao powder, and a pinch of salt. In a separate bowl, combine lukewarm milk, brown sugar, and spices (cinnamon, ginger, allspice, cloves, and nutmeg) with a whisk.

COMBINE FRUITS, NUTS AND CHOCOLATE

In a large bowl, combine Teta Frida fruit in cubes mango passion fruit, Teta Frida fruit in cubes raspberry cranberry in dark chocolate, and Teta Frida fruit in cubes strawberry banana. Add the raisins, prunes, dark chocolate chips, chopped nuts, orange zest, lemon zest, and rum.

TIP

If you can't find Teta Frida products in your country feel free to use other candied fruits.

BAKE

Pour wet and dry ingredients into a bowl with fruits. Using a spatula, stir to combine, then pour the mixture into the prepared baking dish. Spread evenly with a spatula. Place in the preheated oven and bake for 1 hour 30 minutes - 1 hour 45 minutes at 160 °C / 320 °F. After 50 minutes of baking, cover the cake with aluminum foil - make sure the foil doesn't touch the food.

1 tsp grated lemon zest

1 tsp rum or brandy

GLAZE

1 tbsp apricot marmelade

1 tbsp sugar

60 ml (1/4 cup) water

SERVE

Make the apricot glaze. Add apricot marmalade, sugar, and water into a saucepan. Place over medium-high heat, bring to a boil and then simmer for 2 minutes. Brush the glaze over the warm fruit cake, then set it aside to cool to room temperature. Cut the fruit cake into thin slices, then serve.

TOOLS AND EQUIPEMENT

20 cm x 10 cm (8-inch x 4-inch) deep baking dish
parchment paper
small bowl
large bowl
whisk
spatula

Sponsored

© Copyrights 2024. All rights reserved. Designed by jernejkitchen team.