

Zucchini Bread Recipes

Easy Traditional Fruitcake Recipe That Stays Moist

30 min Prep time	**2 h** Cook time	**2 h 30 min** Total time
12 Servings	**Easy** Difficulty	**Classic** Cuisine

Ingredients

Cake

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] 4 large eggs
- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1 tsp ground cinnamon
- [ ] 1/2 tsp ground nutmeg
- [ ] 1/4 tsp ground allspice
- [ ] 1 tbsp orange zest
- [ ] 1 cup chopped almonds, toasted
- [ ] 2 cups dried mixed fruit (plums, cherries, raisins)
- [ ] 1/2 cup orange juice (for soaking)

Glaze (optional)

- [ ] 1/4 cup apricot jam
- [ ] 1 tbsp water

Instructions

1. Place the dried fruit in a bowl, pour the orange juice over them, and let them soak for at least 4 hours or overnight.



2. Preheat the oven to 300°F (150°C). Grease a 9-inch loaf pan and line it with parchment.



3. In a large bowl, cream the butter and brown sugar until light and fluffy; add the eggs one at a time, mixing well after each.



4. Sift together flour, baking powder, salt, and spices. Gradually fold the dry mixture into the butter mixture, being careful not to over-mix.



5. Stir in the soaked fruit (with any remaining juice), orange zest, and toasted almonds until evenly distributed.



6. Pour the batter into the prepared pan, smooth the top, then cover loosely with foil.



7. Bake for 1 hour, then remove the foil and bake for another 45-60 minutes, or until a skewer comes out clean.



8. Cool the cake in the pan for 15 minutes, then turn out onto a wire rack. If using, brush with apricot glaze while still warm.



Nutrition per serving

420 kcal	6 g	48 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the butter is truly at room temperature; cold butter will leave pockets.
- If the top begins to brown too quickly, add another layer of foil.
- For extra depth, add a splash of brandy to the soaking juice.