

Zucchini Bread Recipes

Old Fashioned German Fruit Cake

30 min Prep time	**1 h 15 min** Cook time	**1 h 45 min** Total time
12 Servings	**Medium** Difficulty	**German** Cuisine

Ingredients

Cake Base

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 2 tsp ground cinnamon
- [ ] 1/2 tsp ground nutmeg
- [ ] 1/4 tsp ground cloves
- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup brown sugar
- [ ] 3 large eggs
- [ ] 1/2 cup orange juice
- [ ] 1 tsp vanilla extract

Fruit Mix

- [ ] 1 1/2 cups mixed dried fruit (raisins, currants, candied orange peel)
- [ ] 1/4 cup toasted chopped almonds (optional)
- [ ] 2 tbsp orange zest

Instructions

1. Soak the mixed dried fruit in orange juice and orange zest for at least 1 hour, then drain and set aside.



2. In a large bowl, cream the softened butter with brown sugar until light and fluffy; this may take about 3–4 minutes.



3. Add eggs one at a time, beating well after each addition, then stir in vanilla extract.



4 In a separate bowl whisk together flour, baking powder, salt, and the warm spice blend.



5 Gradually fold the dry ingredients into the wet mixture, being careful not to over-mix.



6 Gently fold in the soaked fruit, almonds if using, and any remaining orange juice.



7 Pour the batter into a greased 9-inch springform pan, smooth the top, and bake at 325°F (165°C) for 1 hour and 15 minutes, or until a toothpick comes out with just a few moist crumbs.



8 While the cake bakes, you can explore a related breakfast treat: German pancakes for a cozy brunch.



9 Cool the cake completely on a wire rack; if you like a glossy finish, brush with a mixture of orange juice and a little powdered sugar.



Nutrition per serving

420 kcal	5 g	58 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a denser cake, add an extra 1/4 cup of dried fruit.
- A pinch of almond flour can keep the crumb extra moist.
- For a deeper citrus note, replace half of the orange juice with a splash of Grand Marnier-free orange liqueur alternative.