



Long Livo

Easy Traditional Fruitcake That Stays Moist

20 min

Prep time

12

Servings

1 h 30 min

Cook time

Easy

Difficulty

1 h 50 min

Total time

American

Cuisine

Ingredients

Cake Batter

- ☐ 2 cups all-purpose flour
- ☐ 1 ½ tsp baking powder
- ☐ ½ tsp salt
- ☐ 2 tsp ground cinnamon
- ☐ ½ tsp ground nutmeg
- ☐ ¼ tsp ground cloves
- ☐ 1 cup unsalted butter, softened
- ☐ 1 cup brown sugar, packed
- ☐ ½ cup maple syrup
- ☐ ½ cup unsweetened applesauce
- ☐ 2 large eggs, room temperature
- ☐ 1 tsp vanilla extract
- ☐ 1 cup mixed dried fruit (raisins, currants, candied orange peel)
- ☐ ½ cup chopped walnuts (optional)

Glaze (Optional)

- ☐ 2 tbsp maple syrup
- ☐ 1 tsp orange zest

Instructions

- 1 Preheat the oven to 300°F (150°C). Line a 9-inch loaf pan with parchment and lightly butter the paper.
- 2 In a bowl, whisk together flour, baking powder, salt, and spices; set aside.
- 3 Using a mixer, cream butter and brown sugar until light and fluffy, about 3 minutes. Add maple syrup, applesauce, eggs, and vanilla; beat until smooth.
- 4 Gradually fold the dry ingredients into the wet mixture, then gently stir in the dried fruit and nuts. Pour batter into the prepared pan, smooth the top.
- 5 Bake for 90 minutes, or until a toothpick inserted in the center comes out clean. If the top browns too quickly, cover loosely with foil.
- 6 While the cake cools, whisk glaze ingredients. Brush the warm cake with the glaze for a glossy finish, then let cool completely before slicing.

Nutrition per serving

340 kcal

Calories

4 g

Protein

55 g

Carbs

12 g

Fat

Tips & notes

- The low oven temperature helps the cake stay moist and prevents a dry crust.
- If you prefer a brighter flavor, add a tablespoon of orange zest to the batter.
- For a festive touch, dust the top with a light sprinkle of powdered sugar before serving.