



Long Livo

Old Fashioned German Fruit Cake

30 min

Prep time

10

Servings

1 h

Cook time

Medium

Difficulty

1 h 30 min

Total time

German

Cuisine

Ingredients

Main Ingredients

- ☐ 2 cups all-purpose flour
- ☐ 1 tsp baking soda
- ☐ 1/2 tsp salt
- ☐ 1 cup unsalted butter, softened
- ☐ 1 cup dark brown sugar
- ☐ 1/2 cup molasses
- ☐ 3 large eggs
- ☐ 2 tsp ground cinnamon
- ☐ 1 tsp ground nutmeg
- ☐ 1/2 tsp ground cloves
- ☐ 1 cup mixed dried fruit (apricots, raisins, candied orange peel)
- ☐ 1/2 cup toasted almonds, chopped

For the Soak

- ☐ 1 cup strong black tea
- ☐ 2 tbsp orange zest

Instructions

- 1 Heat the tea, add orange zest, and pour over the dried fruit; let sit for 15 minutes, then drain.
- 2 Preheat oven to 325°F (160°C). Grease and flour a 9-inch round pan.
- 3 In a large bowl, cream butter and brown sugar until light and fluffy; add molasses and beat in eggs one at a time.
- 4 Combine flour, baking soda, salt, and spices; fold into the butter mixture gently.
- 5 Stir in the soaked fruit and toasted almonds, distributing evenly.
- 6 Transfer batter to the pan, smooth the top, and bake for 55-60 minutes, or until a toothpick comes out clean.
- 7 While still warm, brush the surface with a thin layer of apricot jam for a shiny finish.
- 8 Cool completely on a wire rack, then wrap tightly before storing.

Nutrition per serving

380 kcal

Calories

4 g

Protein

55 g

Carbs

16 g

Fat

Tips & notes

- If the cake browns too quickly, cover loosely with foil during the last 20 minutes.
- For extra citrus aroma, add a teaspoon of orange extract to the batter.
- The cake tastes even better the next day after flavors have melded.