



Chocolate Fruit Nut Cake



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Introduction

The Chocolate Fruit Nut Cake is a perfect blend of rich chocolate, assorted fruits, and crunchy nuts, making it an ideal dessert for festive occasions, especially during Christmas. This delightful cake not only offers a treat for the taste buds but also presents a beautiful and festive look on any holiday table. With layers of flavor and texture, it captivates both the eyes and the palate.

Detailed Ingredients with measures

- All-purpose flour: 2 cups
- Unsweetened cocoa powder: 3/4 cup
- Baking powder: 1 tsp
- Baking soda: 1/2 tsp
- Salt: 1/2 tsp
- Unsalted butter: 1 cup (softened)
- Sugar: 1.5 cups
- Eggs: 3 large
- Vanilla extract: 2 tsp
- Milk: 1 cup
- Mixed dried fruits (chopped): 1 cup
- Mixed nuts (chopped): 1 cup
- Dark chocolate (melted): 1/2 cup

Prep Time

The prep time for this delectable Chocolate Fruit Nut Cake is approximately 30 minutes. This includes gathering ingredients,

measuring them accurately, and mixing them to create the batter.

Cook Time, Total Time, Yield

The cook time for the cake is around 45 to 50 minutes in the oven. This brings the total time to about 1 hour and 20 minutes when combining both prep and cooking. The recipe yields a delicious cake that can serve approximately 10 to 12 people, making it suitable for gatherings and celebrations during the festive season.



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Detailed Directions and Instructions

Prepare the Fruit and Nuts

Start by chopping your chosen dried fruits and nuts into small pieces. This ensures they are evenly distributed throughout the cake.

Soak the Fruits

In a bowl, soak the chopped dried fruits in warm water or orange juice for about 30 minutes. This will help to plump them up and enhance their flavors.

See also Plum Butter with Chocolate

Preheat the Oven

Preheat your oven to 180°C (350°F) to ensure it reaches the right temperature for baking when your batter is ready.

Mix the Dry Ingredients

In a mixing bowl, combine all-purpose flour, cocoa powder, baking powder, and a pinch of salt. Whisk these dry ingredients together until well incorporated.

Prepare the Wet Ingredients

In another bowl, cream together softened butter and sugar until the mixture is light and fluffy. Gradually add the eggs one at a time, mixing well after each addition.

Add the Wet to Dry

Slowly mix the wet ingredients into the dry ingredients using a spatula. Be careful not to over-mix, as this could affect the texture of the cake.

Incorporate the Fruits and Nuts

Fold the soaked dried fruits and nuts into the batter, ensuring an even distribution throughout.

Pour the Batter into the Pan

Grease and line a cake pan with parchment paper. Pour the cake batter into the prepared pan, smoothing the top for an even bake.

Bake the Cake

Place the pan in the preheated oven and bake for about 50-60 minutes. Test for doneness by inserting a toothpick into the center; it should come out clean.

Let the Cake Cool

Once baked, remove the cake from the oven and let it cool in the pan for about 10 minutes. Then transfer it to a wire rack to cool completely before decorating.

Decorate as Desired

Once the cake is completely cooled, you can decorate it with icing, fresh fruits, or nuts, as per your preference.

Notes

Fruit Choices

Feel free to use a variety of dried fruits such as apricots, cranberries, or raisins for added flavor and texture.

See also [Cream Cheese Pineapple Dip with 5 Ingredients](#)

Nut Options

You can choose any nuts you prefer, such as walnuts, almonds, or hazelnuts. Ensure they are chopped to avoid large chunks in the cake.

Storage Recommendations

Once cooled and decorated, store the cake in an airtight container at room temperature. It can also be refrigerated for longer freshness.

Serving Suggestions

This cake pairs wonderfully with fresh cream or a scoop of ice cream. It's perfect for festive gatherings and celebrations.

Flavor Variations

Consider adding spices like cinnamon or nutmeg for a spiced flavor, which complements the chocolate and fruits beautifully.



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Cook techniques

Mixing

Combining dry and wet ingredients thoroughly ensures a uniform texture in the cake batter.

Baking

Adjusting the oven temperature and placing the cake in the center can promote even rising and browning.

Cooling

Allow the cake to cool in the pan for a short period before transferring it to a wire rack to prevent sogginess.

Decorating

Using fresh fruits and nuts as toppings adds texture and visual appeal to the cake.

FAQ

Can I use different fruits in the cake?

Yes, you can substitute or add any fruits of your choice to customize the flavor.

How long does the cake stay fresh?

The cake can typically be kept fresh for several days if stored properly in an airtight container.

Can I make this cake gluten-free?

Yes, you can substitute all-purpose flour with a gluten-free mix to accommodate dietary preferences.

Is this cake suitable for freezing?

Absolutely! You can freeze the cake for a few months by wrapping it tightly in plastic wrap.



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Conclusion

The Chocolate Fruit Nut Cake is a delightful treat that beautifully combines rich chocolate flavors with the natural sweetness of fruits and the crunchiness of nuts. This cake not only makes for an impressive centerpiece during festive celebrations but also offers a unique twist that is sure to please everyone at the table. Its moist texture and decadent taste will create lasting memories, making it a holiday favorite for years to come.

See also [Colorful Salad with Avocado](#)

More recipes suggestions and combination

Chocolate Orange Cake

A perfect pairing of chocolate and citrus, this cake brings a zesty flavor to the classic chocolate cake, making it an ideal festive dessert.

Nutty Banana Bread

Combine ripe bananas with an assortment of nuts to create a moist and flavorful banana bread that's great for breakfast or as a snack.

Fruit and Nut Brownies

Add dried fruits and nuts to rich chocolate brownies for a chewy texture and a burst of flavor, making them a delightful treat for chocolate lovers.

Spiced Fruit Cake

Introduce warming spices like cinnamon and nutmeg along with dried

fruits to create a traditional spiced fruit cake that's perfect for Christmas.

Chocolate Chip Biscotti

These crunchy, twice-baked biscuits are studded with chocolate chips and nuts, making for a great treat that pairs wonderfully with coffee or tea.



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