



Fruit Cake



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Introduction

If you're looking for a delicious and versatile dessert, this fruit cake recipe is a must-try. Perfect for any occasion, it showcases fresh seasonal fruits beautifully, making it both attractive and appetizing. With its moist texture and rich flavor, this cake is sure to become a favorite in your home.

Detailed Ingredients with measures

- 2 cups all-purpose flour
- 1 cup sugar
- 1 cup milk
- 1/2 cup butter, softened
- 3 eggs
- 2 teaspoons baking powder
- 1 teaspoon vanilla extract
- A pinch of salt
- 2 cups mixed fruits (such as apples, berries, or peaches)

Prep Time

Preparation time for this fruit cake is approximately 20 minutes. This allows you to gather and measure your ingredients, as well as prepare your fruit for incorporation into the batter.

Cook Time, Total Time, Yield

Cook time is around 40 to 50 minutes, depending on your oven. This brings the total time to about 1 hour and 10 minutes, including prep and bake time. The yield for this recipe is typically one 9-inch round cake, which can be sliced into 8-10 servings.



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Detailed Directions and Instructions

Prepare the Baking Dish

Grease a rectangular baking dish with butter and sprinkle some flour to prevent sticking.

Mix Wet Ingredients

In a mixing bowl, whisk together eggs and sugar until the mixture becomes light and fluffy. Then, add vegetable oil and milk, mixing until combined.

Combine Dry Ingredients

In a separate bowl, sift together flour, baking powder, and salt. This ensures an even distribution of the leavening agent.

Integrate Ingredients

Gradually add the dry ingredients to the wet mixture, stirring gently until a smooth batter forms. Be careful not to overmix, as this can affect the texture of the cake.

See also Hearty Ham and Bean Soup

Add Fruits

Carefully fold in your choice of fresh or canned fruits, ensuring they are evenly distributed throughout the batter.

Pour Batter into Baking Dish

Transfer the prepared batter into the greased baking dish, spreading it

evenly with a spatula.

Bake the Cake

Place the baking dish in a preheated oven set to 180°C (350°F) and bake for approximately 30-40 minutes, or until a toothpick inserted into the center comes out clean.

Cool and Serve

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

Notes

Fruit Choices

You can use a variety of fruits such as apples, peaches, berries, or a mix according to your preference.

Storage Suggestions

Store the cake in an airtight container at room temperature for up to three days, or refrigerate for a longer shelf life.

Serving Suggestions

This cake can be served plain or dusted with powdered sugar, and pairs well with whipped cream or a scoop of ice cream.

Ingredient Variations

Feel free to substitute different types of flour or use a dairy-free milk

alternative according to dietary needs.



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Cook techniques

Mixing Techniques

Proper mixing is crucial for achieving the right texture in fruit cakes. Start by combining dry ingredients and wet ingredients separately before mixing them together to ensure an even distribution.

Fruit Preparation

Prepare the fruits by washing and cutting them into uniform sizes. This helps in even cooking and distribution throughout the cake.

Baking Methods

Preheat the oven to the specified temperature to ensure even baking. Use an oven thermometer to confirm the accuracy of your oven's temperature.

See also [Strawberry Mango Split Cake](#)

Cooling Tips

Allow the cake to cool in the pan for a while before transferring it to a wire rack. This prevents the cake from breaking apart and helps maintain its shape.

Serving Suggestions

Serve the cake at room temperature for the best flavor. Pair it with whipped cream or a scoop of ice cream for an enhanced dessert experience.

FAQ

What type of fruits can I use in the cake?

You can use a variety of fruits such as apples, berries, and stone fruits. Just ensure they are ripe and not overly juicy to avoid altering the cake's texture.

Can I substitute flour in the recipe?

Yes, you can use gluten-free flour or almond flour as substitutes, but keep in mind that it may change the texture slightly.

How can I tell when the cake is done baking?

Insert a toothpick in the center; if it comes out clean or with a few crumbs, the cake is done.

How should I store the cake?

Store the cake in an airtight container at room temperature for up to three days. For longer storage, you can refrigerate or freeze it.

Can I freeze leftover cake?

Yes, you can freeze the cake. Wrap it tightly in plastic wrap and then in aluminum foil to prevent freezer burn.



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Conclusion

Delicious fruit cakes are a delightful addition to any dessert table, providing a burst of flavor and a beautiful presentation. With their versatility and endless combinations, they are perfect for any occasion. Experimenting with different fruits and spices can elevate your baking experience and result in a truly unique treat.

See also [Festive Chocolate Caramel Cupcakes](#)

More recipes suggestions and combination

Mixed Berry Cake

Combine strawberries, blueberries, and raspberries for a vibrant, fruit-packed dessert.

Peach and Almond Cake

Pair sweet peaches with almond flour for a rich, nutty flavor and moist texture.

Chocolate Banana Bread

Melted chocolate mixed with ripe bananas creates a decadent twist on classic banana bread.

Citrus Olive Oil Cake

A zesty cake made with various citrus fruits, bringing brightness and moistness to your baking.

Apple Cinnamon Crumble

A comforting dessert combining spiced apples and a crunchy crumble topping, perfect for fall.

Pineapple Upside-Down Cake

A classic dessert featuring caramelized pineapple rings and a buttery cake base.

Berry Chia Seed Pudding

A healthy alternative using chia seeds soaked in almond milk topped with fresh berries.

Mango Coconut Cake

Enjoy a tropical treat by blending ripe mangoes with coconut for a refreshing flavor.

Raspberry Lemon Bars

Tangy lemon paired with tart raspberries creates a delightful balance in these bars.

Cherry Almond Clafoutis

A traditional French dessert featuring cherries and a soft, custard-like batter.



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