

Choco Fever Dream

Easy Traditional Fruitcake That Stays Moist

20 min Prep time	**1 h 30 min** Cook time	**1 h 50 min** Total time
12 Servings	**Easy** Difficulty	**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	4 g	55 g	12 g
Calories	Protein	Carbs	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.