

Choco Fever Dream

Old Fashioned German Fruit Cake

30 min Prep time	**1 h** Cook time	**1 h 30 min** Total time
10 Servings	**Medium** Difficulty	**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	4 g	55 g	16 g
Calories	Protein	Carbs	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.