



Orange-Cranberry-Nut Fruitcake

YIELD: 1 FRUITCAKE

Moist and pleasantly dense, this fruit-filled cake is a welcome change from the typical dark, liquor-soaked fruitcake.

INGREDIENTS

FRUIT

1 cup (120g) King Arthur Fruitcake Fruit Blend

½ cup (57g) dried cranberries

¼ cup (57g) water, cranberry juice, or brandy

CAKE

8 tablespoons (113g) unsalted butter, at room temperature

1 cup (198g) granulated sugar

1 teaspoon baking powder

½ teaspoon table salt

⅓ teaspoon Fiori di Sicilia

2 large eggs, at room temperature

1 ¾ cups (210g) King Arthur Unbleached All-Purpose Flour

½ cup (113g) orange juice

1 cup (113g) toasted pecans or walnuts, diced

⅔ cup (133g) candied red cherries, optional

⅓ cup (62g) Orange Jammy Bits

SOAK

2 tablespoons (28g) orange juice

2 tablespoons (25g) granulated sugar

INSTRUCTIONS

1. **For the fruit:** In a small bowl, combine fruit blend and dried cranberries with liquid. Cover and microwave for 1-2 minutes, stir, then set aside to cool.
2. Preheat oven to 325°F.
3. **For the cake:** In a large bowl, beat together butter and sugar until lightened and fluffy. Beat in baking powder, salt, and Fiori di Sicilia. Beat in eggs one at a time, scraping the bowl after each addition.
4. Stir in the flour in 3 additions, alternating with the orange juice in 2 additions.
5. Stir in undrained fruit, nuts, candied cherries, and jammy bits.
6. Lightly grease a Pirouette Loaf Pan and transfer batter.
7. Bake for about 1 hour and 50 minutes. Tent with foil as needed to prevent overbrowning. When done, cake will be brown all over and a skewer inserted into the center will come out clean. While cake bakes, stir together soak ingredients in a small bowl and microwave for about 45 seconds to dissolve sugar. Set aside.
8. Allow cake to cool for 10 minutes in the pan, then turn it out onto a rack. Brush warm cake all over with the soak, continuing to brush until you've used it all. Allow cake to cool before slicing and serving.