

Easy Eggless Fruit Cake with Orange Juice & Spices

A Moist, Spiced Cake That's Perfect for Holidays and Beyond



OVEN
350°F

TIME
55 min

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INGREDIENTS

2 cups all-purpose flour
1 cup mixed dried fruits (raisins, currants, chopped dates)
¾ cup orange juice
¾ cup granulated sugar
¾ cup vegetable oil
... cup chopped nuts (optional - walnuts or pecans work well)
1 tsp baking powder
¾ tsp baking soda
¾ tsp ground cinnamon
... tsp ground nutmeg
... tsp salt
1 tsp vanilla extract

DIRECTIONS

1. Prep the : Oven & PanPreheat to 350°F (175°C). Grease and flour an 8-inch round cake pan or line it with parchment paper.
2. Mix : Dry IngredientsIn a large bowl, whisk together the flour, baking powder, baking soda, cinnamon, nutmeg, and salt.
3. Combine : Wet IngredientsIn another bowl, mix orange juice, sugar, oil, and vanilla until smooth.
4. Combine : Wet & DryGradually add dry ingredients to the wet mixture. Stir gently until just combined-don't overmix.
5. Fold in : Fruits & NutsStir in the dried fruits and optional nuts until evenly distributed.
6. Bake: Pour batter into the prepared pan. Bake for 45-55 minutes, or until a toothpick inserted into the center comes out clean.
7. Cool: Let cool in the pan for 10 minutes, then transfer to a wire rack to cool completely before slicing.

SWAPS & NOTES

Orange Juice : Apple juice or pineapple juice can work if you want a different fruit profile.

Oil : Use coconut oil for a slight tropical vibe or melted butter (if not vegan).

Dried Fruits : Chopped apricots, figs, or cranberries are excellent add-ins.

Nuts : Totally optional-but toasted pecans add great crunch and flavor.

TIPS FOR SUCCESS

Toss dried fruits in a spoonful of flour before adding to the batter.

This prevents them from sinking to the bottom.

Check early : Start testing doneness around the 45-minute mark so you don't overbake.

Let it rest overnight : The flavor deepens beautifully if you let it sit covered for a day.

More recipes: [ChefManiac.com](#)

Original recipe: <https://chefmaniac.com/easy-eggless-fruit-cake-with-orange-juice-spices/>