

The Best Dried Fruit Cake: Classic Comfort with a Sweet Honey Twist

Here's what you'll need to create this moist and flavorful Dried Fruit Cake:



OVEN
350°F

TIME
2-3 min

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INGREDIENTS

2 cups all-purpose flour
1 tsp baking powder
 $\frac{1}{2}$ tsp baking soda
 $\frac{1}{4}$ tsp salt
1 cup unsalted butter, at room temperature (2 sticks)
1 $\frac{3}{4}$ cups granulated sugar
2 large eggs
1 tsp vanilla extract
1 cup milk (whole or 2%)
1 cup mixed dried fruits (raisins, currants, chopped dried cherries, diced dried orange peel, or a mix of your favorites)
 $\frac{1}{4}$ cup honey
... cup water

Additional dried fruits for garnish (optional)

Swaps and Notes:

Dried Fruits: The beauty of this recipe is its flexibility! Use your favorite mix of dried fruits.

Chopped dried apricots, figs, or candied ginger can also be wonderful additions. Ensure they are moist; if very dry, you can rehydrate them briefly in warm water or tea, then drain well.

Butter: Unsalted butter at room temperature is crucial for proper creaming.

Sugar: Granulated sugar is used in the cake. You can adjust slightly based on the sweetness of your

dried fruits.

Milk: Whole or 2% milk works well. Buttermilk can also be used for a tangier flavor and even more moisture.

Vanilla Extract: Pure vanilla extract will give the best flavor.

Spices (Optional): For a warming touch, you can add ½ tsp ground cinnamon or a pinch of nutmeg to the dry ingredients, especially for a holiday version.

Baking Pan: A 9x13-inch pan, a bundt pan, or two standard loaf pans would work. Adjust baking time accordingly for different pan sizes.

Instructions:

Prepare the cake:

Preheat Oven & Prep Pan: Preheat the oven to 180°C (350°F). Grease and flour a baking pan (a 9x13-inch pan, a bundt pan, or two loaf pans will work). If using a bundt pan, grease very thoroughly. If using a loaf pan, lining with parchment paper is also a great option.

Whisk Dry Ingredients: In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. Set aside.

Cream Butter and Sugar: In a large mixing bowl, using an electric mixer (stand mixer or handheld), beat the softened unsalted butter and granulated sugar until creamy and light, about 2-3 minutes.

Add Eggs & Vanilla: Add the eggs one at a time, beating well after each addition until fully incorporated. Then, beat in the vanilla extract until just combined.

Alternate Dry & Wet: Gradually add the whisked flour mixture to the wet ingredients, alternating with the milk. Begin and end with the flour mixture, mixing on low speed (or by hand) until just combined. Do not overmix; a few lumps are okay.

Fold in Dried Fruits: Gently fold in the mixed dried fruits using a spatula, ensuring they are evenly distributed throughout the batter.

Pour & Bake: Pour the batter evenly into the prepared baking pan and smooth the top. Bake for 30-35 minutes (for a 9x13 inch pan, longer for a bundt or loaf pan), or until the cake is golden brown and a toothpick inserted into the center comes out clean.

Cool Cake: Let the cake cool completely in the pan on a wire rack. This is crucial before glazing to prevent the glaze from melting too quickly.

Prepare the glaze:

Heat Honey & Water: In a small saucepan, combine the honey and water. Heat over medium heat.

Simmer & Thicken: Bring to a gentle boil and let it simmer for about 5 minutes until it is slightly thickened to a syrupy consistency.

Cool Glaze Slightly: Let the glaze cool slightly. It should still be warm and pourable, but not scorching hot.

DIRECTIONS

1. Making this : Dried Fruit Cake with Honey is a classic baking process that yields a deliciously moist loaf!
2. Prepare the cake:: Preheat Oven & Prep Pan: Preheat the oven to 180°C (350°F). Grease and flour a baking pan (a 9x13-inch pan, a bundt pan, or two loaf pans will work). If using a bundt pan, grease very thoroughly. If using a loaf pan, lining with parchment paper is also a great option.
3. Whisk : Dry Ingredients: In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. Set aside.
4. Cream : Butter and Sugar: In a large mixing bowl, using an electric mixer (stand mixer or handheld), beat the softened unsalted butter and granulated sugar until creamy and light, about 2-3 minutes.
5. Add : Eggs & Vanilla: Add the eggs one at a time, beating well after each addition until fully incorporated. Then, beat in the vanilla extract until just combined.
6. Alternate : Dry & Wet: Gradually add the whisked flour mixture to the wet ingredients, alternating with the milk. Begin and end with the flour mixture, mixing on low speed (or by hand) until just combined. Do not overmix; a few lumps are okay.
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12. **Cool : Glaze Slightly:** Let the glaze cool slightly. It should still be warm and pourable, but not scorching hot.
13. **Assemble the cake:: Glaze Cake:** Once the cake has cooled completely (it must be cool!), pour the warm honey glaze evenly over the top of the cake, allowing it to soak in and drizzle down the sides.
14. **Garnish:** Garnish with additional dried fruits if desired for extra visual appeal and flavor. Slice and serve!
15. **Tips for Success: Room Temperature Butter:** Crucial for creaming properly and achieving a tender crumb.
16. **Don't : Overmix:** Mix only until just combined after adding flour to prevent a tough cake.
17. **Cool : Cake Completely Before Glazing:** This is essential! If the cake is warm, the glaze will simply run off and absorb unevenly.
18. **Good : Quality Honey:** Use a honey with a flavor you enjoy, as it will be prominent in the glaze.
19. **Even : Fruit Distribution:** Ensure dried fruits are well-distributed so every slice gets some. You can toss them with a tablespoon of flour before adding to the batter to prevent sinking.
20. **Serving Suggestions and Pairings:** This Dried Fruit Cake with Honey is a wonderfully versatile and comforting dessert. It's perfect for:
21. **Holiday : Gatherings:** A classic addition to any festive table.
22. **Afternoon : Tea/Coffee:** Enjoy a slice with your favorite hot beverage.
23. **Breakfast:** A delightful (and slightly indulgent!) breakfast treat.
24. **Gifting:** Makes a beautiful and thoughtful homemade gift.
25. **Dessert:** Serve plain, or with a dollop of whipped cream or vanilla ice cream.

SWAPS & NOTES

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If the cake is warm, the glaze will simply run off and absorb unevenly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-best-dried-fruit-cake-classic-comfort-with-a-sweet-honey-twist/>