

Mary Berry's Boiled Fruit Cake: A Timeless Classic

1 lb mixed dried fruit (raisins, currants, sultanas, cherries)



OVEN
300°F

TIME
5 min

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INGREDIENTS

1 lb mixed dried fruit (raisins, currants, sultanas, cherries)

8 oz butter, cubed

1 cup brown sugar

1 1/4 cups water

1 tsp mixed spice

1/2 tsp ground cinnamon

2 large eggs, beaten

2 cups all-purpose flour

1 tsp baking soda

A few drops of almond extract (optional)

Swaps and Notes:

Dried Fruit: I like a classic mix, but you can customize this to your liking. Add dried cranberries, apricots, or even chopped dates. Just keep the total weight at 1 lb.

Spice: Mixed spice is a British blend, but you can easily substitute it with a mixture of ground cinnamon, nutmeg, and allspice.

Butter: Using real butter is crucial for the rich flavor of this cake. Don't substitute with margarine.

Nuts: If you like, you can add 1/2 cup of chopped nuts like walnuts or almonds for extra crunch. Just stir them in with the flour.

How to Make Mary Berry's Boiled Fruit Cake:

Boil the Fruit Mixture: In a large saucepan,

combine the mixed dried fruit, cubed butter, brown sugar, water, mixed spice, and cinnamon. Bring the mixture to a boil, then reduce the heat and simmer for about 5 minutes. The fruit will plump up, and the butter and sugar will melt into a rich syrup. Remove from heat and let the mixture cool completely.

Preheat and Prep: Preheat your oven to 300°F (150°C). Grease and line an 8-inch round or 9x5 inch loaf tin with parchment paper.

Combine Remaining Ingredients: Once the fruit mixture is cool, add the beaten eggs and almond extract (if using) and stir to combine.

Add Dry Ingredients: Sift the flour and baking soda into the fruit mixture. Gently fold everything together with a spatula until just combined. Be careful not to overmix!

Bake: Pour the batter into the prepared tin and smooth the top. Bake for 1.5 to 2 hours, or until a skewer inserted into the center of the cake comes out clean.

Cool: Let the cake cool in the tin for about 15 minutes before turning it out onto a wire rack to cool completely.

Tips for Success:

Cool Completely: It's essential to let the boiled fruit mixture cool completely before adding the eggs. Hot fruit will cook the eggs and ruin the cake.

Low and Slow: The low oven temperature is key to a perfectly baked fruit cake. It allows the cake to cook evenly all the way through without drying out.

Don't Overmix: As with most cakes, overmixing can lead to a tough texture. Stop mixing as soon as the flour is incorporated.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

My Chocolate Chip Banana Bread is a classic for a reason and a great way to use up ripe bananas.

For a fun, fall-themed dessert, these Caramel Apple Nachos are a must-try.

If you're a chocolate lover like me, these Chocolate Chip Cookie Dough Brownie Bombs are the ultimate treat.

Final Thoughts:

DIRECTIONS

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- 5. Bake:** Pour the batter into the prepared tin and smooth the top. Bake for 1.5 to 2 hours, or until a skewer inserted into the center of the cake comes out clean.
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lead to a tough texture. Stop mixing as soon as the flour is incorporated.

10. **Serving Suggestions and Pairings:** This fruit cake is delicious on its own, but it truly shines with a few simple pairings. A slice is perfect with a cup of tea or coffee. For a holiday treat, you can serve it with a smear of clotted cream or a light dusting of powdered sugar. The flavors also pair wonderfully with other classic holiday desserts, like my Pecan Pie Bars or a no-bake treat like Pumpkin Delight Dessert.
11. **Storage and Leftover Tips:** This cake keeps incredibly well. Store it in an airtight container at room temperature for up to two weeks. For longer storage, you can wrap it tightly in foil and then place it in a freezer-safe bag. It will keep in the freezer for up to 6 months. Thaw at room temperature before serving. In fact, many people say the flavor improves over a few days!
12. **More Recipes You Will Love:** If you're a fan of baking and comforting desserts, be sure to check out these other favorites:
13. **My Chocolate :** Chip Banana Bread is a classic for a reason and a great way to use up ripe bananas.
14. **For a fun, fall-themed dessert, these :** Caramel Apple Nachos are a must-try.
15. **If you're a chocolate lover like me, these Chocolate Chip Cookie Dough Brownie Bombs are the ultimate treat.**
16. **Final Thoughts:** Mary Berry's boiled fruit cake is a recipe that has earned its place as a classic for a reason. It's simple, delicious, and brings a sense of warmth and tradition to any occasion. I hope you give this recipe a try and discover for yourself just how wonderful a fruit cake can be.
17. **If you make this cake, I'd love to hear about it! Let me know your favorite part of this classic recipe in the comments below.**

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

Original recipe: <https://chefmaniac.com/mary-berrys-boiled-fruit-cake-a-timeless-classic/>