

Golden Spiced Fruitcake with Bright Orange Glaze: A Holiday Classic

The Moist Fruitcake Recipe That Will Change Your Mind (No More Dry Cake!)



TIME
20 min

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INGREDIENTS

Cake Batter:

Glaze:

DIRECTIONS

1. This recipe uses a standard loaf pan and requires minimal fuss.
2. Prep : Time: 20 minutes Bake Time: 1 hour Servings: 10 slices Difficulty: Easy
3. Step 1: Prepare the Oven and Pan: Preheat your oven to 160°C (320°F). Grease and line a standard loaf pan with parchment paper, allowing the paper to hang over the long sides for easy removal.
4. Step 2: Cream Butter and Sugar: In a large bowl, use an electric mixer to cream the softened butter and brown sugar together until the mixture is light, fluffy, and noticeably paler in color. This process incorporates air, which helps keep the cake tender.
5. Step 3: Add Eggs and Zest: Beat in the eggs one at a time, ensuring each one is fully incorporated before adding the next. Stir in the orange zest.
6. Step 4: Mix Dry Ingredients: In a separate medium bowl, whisk together the flour, baking powder, ground cinnamon, nutmeg, and salt. Whisking ensures the leavening and spices are evenly distributed.
7. Step 5: Combine Wet and Dry: Gently fold the dry ingredients into the wet mixture until just combined. Be careful not to overmix, which can develop the gluten and make the cake tough.
8. Step 6: Fold in Fruit and Liquid: Add the dried fruits, chopped nuts (if using), and the orange juice or rum. Mix gently with a spatula until the fruit is evenly distributed throughout the batter.
9. Step 7: Bake: Spoon the batter into the prepared loaf tin and smooth the top. Bake for 55-65 minutes, or until a skewer inserted into the center comes out

clean.

10. **Step 8: Glaze While Hot:** While the cake is baking, prepare the glaze. Warm the apricot jam and water in a small saucepan over low heat until the jam is melted and smooth. As soon as the loaf comes out of the oven, brush the warm glaze generously over the hot cake.
11. **Step 9: Cool and Serve:** Let the cake cool in the tin for about 10 minutes, allowing the glaze to fully absorb. Use the parchment paper overhang to lift the cake out and transfer it to a wire rack to finish cooling completely before slicing.

SWAPS & NOTES

Unsalted butter 200 g Softened to room temperature.

Brown sugar 180 g Adds moisture and a deep molasses flavor.

Large eggs 3 Room temperature is best for emulsification.

Orange zest Zest of 1 Crucial for that bright citrus note.

TIPS FOR SUCCESS

Room Temperature Ingredients: This is key for a light and emulsified batter.

Cold butter and eggs won't blend properly, resulting in a denser cake.

Measure Accurately: Especially with flour and spices.

Use the scoop and level method for flour to avoid adding too much, which leads to a dry cake.

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