

Jamaican Black Cake Recipe for a Rich and Traditional Holiday Dessert

8 ounces pitted dried prunes



OVEN
250°F

TIME
3 min

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INGREDIENTS

For the fruit blend:

8 ounces pitted dried prunes

5 ounces raisins

5 ounces golden raisins

5 ounces dried cherries

2 $\frac{3}{4}$ cups sweet red dessert wine, divided

For the cake:

1 cup all-purpose flour

1 cup plain breadcrumbs

1 tablespoon baking powder

1 teaspoon cinnamon

$\frac{3}{4}$ teaspoon nutmeg

... teaspoon allspice

... teaspoon salt

$\frac{1}{2}$ pound butter, softened

1 ... cups dark brown sugar

5 large eggs

1 tablespoon lime juice plus lime zest

1 teaspoon vanilla extract

1 teaspoon almond extract

Fruit blend mixture

2 tablespoons browning

2 tablespoons burnt sugar

DIRECTIONS

1. Soak the fruit: Combine the prunes, raisins, golden raisins, dried cherries, and 2 $\frac{3}{4}$ cups of the sweet red dessert wine in an airtight container. Cover and let the mixture sit for at least 5 days, or up to a few months. If storing longer, add more wine as needed since the fruit will absorb the liquid over time.
2. Blend the fruit: When you are ready to bake, transfer the soaked fruit mixture to a blender and blend until smooth. Set the fruit blend aside.
3. Preheat the oven and prepare the pan: Preheat your oven to 250°F (121°C). Prepare a 10-inch baking pan using a pan liner and grease the sides well.
4. Mix the dry ingredients: In a bowl, combine the flour, breadcrumbs, baking powder, cinnamon, nutmeg, allspice, and salt. Set aside.
5. Cream the butter and sugar: In the bowl of a stand mixer, cream the softened butter and dark brown sugar together on medium speed for about 3 minutes, until fluffy.
6. Add the eggs and flavorings: Mix in the eggs one at a time. Add the lime juice, lime zest, vanilla extract, and almond extract, then mix until combined.
7. Add the dry mixture: Mix the flour mixture into the butter mixture until just combined.
8. Fold in the fruit and dark flavorings: Fold in the blended fruit mixture, browning, and burnt sugar until the batter is fully combined.
9. Bake: Pour the batter into the prepared pan and bake for about 2 $\frac{3}{4}$ hours, or until a toothpick inserted in the center comes out clean.

10. Cool and soak: Let the cake cool in the pan for 20 minutes, then remove it from the pan and pour ... cup of the remaining sweet red wine over the cake. Let it cool overnight so the cake can fully absorb the liquid.

SWAPS & NOTES

from browning and burnt sugar, this cake is bold, moist, and beautifully distinctive.

It is the kind of dessert that feels special from the very first step, beginning with fruit that is soaked well in advance and blended into the base of the cake.

What makes black cake so beloved is its depth.

This is not a light, fluffy cake meant to disappear into the background.

TIPS FOR SUCCESS

Do not rush the fruit-soaking stage.

That time is what builds the signature flavor and moisture that black cake is known for.

Blend the fruit until smooth for a more even texture throughout the cake.

A well-blended fruit base creates a more cohesive crumb.

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

Original recipe: <https://chefmaniac.com/jamaican-black-cake-recipe-for-a-rich-and-traditional-holiday-dessert/>