



# Fruite Cake

## Ingredients

### Dried Fruit Mixture

- ½ cup dried figs, chopped
- ½ cup dried apricots, chopped
- ⅓ cup raisins
- ½ cup candied cherries, chopped
- ½ cup dried pineapple, chopped
- ⅓ cup crystallized ginger, chopped
- 1 cup rum or brandy (see note below)

### Cake Batter

- ½ cup (1 stick) unsalted butter
- 1 cup granulated sugar
- ½ cup sour cream
- 1 large egg
- Zest of 1 orange

### Dry Ingredients

- 2 cups all-purpose flour
- ½ tsp cinnamon
- ½ tsp salt
- 1 tsp baking soda

### Add-ins

- ½ cup chopped pecans or walnuts

## Instructions

In a bowl, combine figs, apricots, raisins, cherries, pineapple, and crystallized ginger.

Pour the rum or brandy over the fruit. Cover and let soak for at least 2 hours or overnight for best flavor.

Preheat oven to 325°F (163°C).

Grease a 9×5-inch loaf pan and line with parchment paper.

In a large bowl, beat the butter and sugar until light and creamy.

Add sour cream, egg, and orange zest. Beat until smooth.

In a separate bowl, whisk together flour, cinnamon, salt, and baking soda.

Add the dry mixture to the wet ingredients and beat until just combined.

Fold in the soaked fruit mixture (including the liquid) and chopped nuts using a spatula.

Pour the batter into the prepared loaf pan.

Bake for 1 hour and 15 minutes, or until a toothpick inserted in the center comes out clean.

Let the cake cool in the pan for 15 minutes. Then remove it and place on a wire rack.

Brush the top and sides with additional brandy while still warm.

Let it cool completely before slicing or storing.