



Best Boiled Fruitcake

Savannah · 28/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

2 hrs 40 mins

Description

This boiled fruitcake recipe produces a really moist fruitcake. It was given to me by my mom and it's really easy. My mom uses it for Christmas cake by icing it. I use it for birthdays, Christmas, or just for a treat.

Ingredients

- 1 ½ cups white sugar - 12 ounces candied mixed fruit - 1 cup milk - ¾ cup butter - 5 ounces glace cherries
- roughly chopped - 2 ounces candied mixed citrus peel - 2 ounces chopped walnuts - 1 teaspoon ground allspice - ½ teaspoon baking soda - 12 ounces sifted self-rising flour - 2 large eggs

Instructions

1. Preheat the oven to 325 degrees F (160 degrees C). Line an 8-inch deep cake pan with parchment paper. Place sugar
2. candied mixed fruit
3. milk
4. butter
5. cherries
6. citrus peel
7. walnuts
8. allspice
9. and baking soda in a medium-sized saucepan. Bring to a boil
10. reduce heat
11. and simmer for 5 minutes. Remove from heat and allow to cool slightly. Stir flour and eggs into fruit mixture. Pour batter into the prepared pan. Wrap the outside of the pan with brown paper or newspaper. Bake cake in the preheated oven for 40 minutes. Reduce temperature to 300 degrees F (150 degrees C) and continue baking cake for 1 1/2 hours. Let cake sit at room temperature for 5 minutes
12. then invert it onto a wired rack. Remove parchment paper
13. flip cake
14. and allow to cool completely on the rack. Cake may be stored wrapped in foil and in an airtight container for up to 6 months.