

Sharon39s Jamaican Fruit Cake

Savannah · 29/09/2024



Prep Time

1 hr 50 mins

Difficult

Medium

Servings

16

Description

This Jamaican fruitcake recipe is a dark rich cake for wine and fruit lovers I use this fruitcake recipe for Christmas and birthdays I prefer to use Jamaican Red Label wine and white rum but you can use your favorites

Ingredients

— - 2 cups butter - 2 cups white sugar - 9 large eggs - $\frac{1}{4}$ cup white rum (Optional) - 1 tablespoon lime juice - 1 tablespoon almond extract - 1 teaspoon vanilla extract - 1 grated zest of one lime - 2 pounds chopped dried mixed fruit - 2 cups red wine - 1 cup dark molasses - $2\frac{1}{2}$ cups all-purpose flour - 3 teaspoons baking powder - $\frac{1}{2}$ teaspoon ground nutmeg - $\frac{1}{2}$ teaspoon ground allspice - $\frac{1}{2}$ teaspoon ground cinnamon - 1 pinch salt

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9-inch round cake pans. Place butter and sugar into a large bowl; beat with an electric mixer until light and fluffy. Dotdash Meredith Food Studios Beat in eggs; add rum
2. lime juice
3. almond extract
4. vanilla
5. and lime zest. Dotdash Meredith Food Studios Stir in dried fruit
6. wine and molasses. Dotdash Meredith Food Studios Sift flour
7. baking powder
8. nutmeg
9. allspice
10. cinnamon
11. and salt together in a large bowl; gently fold into fruit mixture. Pour batter evenly into the prepared pans. Dotdash Meredith Food Studios Bake in the preheated oven until a toothpick inserted into the center comes out clean
12. 80 to 90 minutes. Let cool in the pan for 10 minutes
13. then turn out onto a wire rack and cool completely. Recipe Tips Use a combination of raisins
14. currants
15. golden raisins
16. prunes
17. dried cherries
18. or any dried fruit you prefer. For even better results
19. soak dried fruit in wine for at least 3 weeks or boil the fruit in the wine. Additional wine or rum can be brushed onto the cake as needed to keep it moist.