Fruit cake

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Cooking time	1 Hrs 15 Mins
Appliance	Combair SE from 2015

Preparation

200 g butter, soft

180 g unrefined sugar

1 pinch of salt

4 eggs

1 orange, unwaxed, juice and zest

200 g white flour

2 tsp baking powder

50 g cranberries, dried

100 g apricots, dried

100 g almonds, silvered

Line the cake tin with baking paper or grease it with butter.

Cut the apricots into strips.

(Pre-)heat cooking space to 160 °C with Hot air

Beat the butter, sugar and salt until light and fluffy. Add the eggs and continue to beat until the mixture has a creamy consistency. Add the orange juice and zest.

Mix the flour and baking powder together and fold into the mixture. Incorporate the dried fruit and silvered almonds,

Turn the mixture into the prepared tin. Put the cake tin on the wire shelf in the preheated cooking space. Bake.

Put the pastry in

Hot air 160 °C for 1 Hrs 15 Mins

Allow the cake to cool slightly before turning it out of the tin. Leave to cool down completely.

Accessories

Wire shelf

Cake tin, 25–28 cm long

Additional information

Created on	11.12.2019