

Everyday English Fruit Cake Recipe

This Everyday Fruit Cake is baked in a loaf tin and is almost apologetically easy. Just weigh, stir and cook. The cake uses the all-in-one method and is suitable for food processors, stand mixer or hand-mixer.

- Prep time 20 mins
- Cook time 1 hr 45 mins
- Total time 2 hrs 5 mins

Servings: 12 slices

Calories: 296kcal

Author: [Susie at Everyday Cooks](#)

Ingredients

For the Everyday Fruit Cake

- 400 g mixed dried fruit - see tips
- 125 g butter at room temperature - see tips
- 3 large eggs
- 60 ml milk, (4 tablespoons)
- 1 rounded tablespoon jam (any flavour)
- 125 g soft brown sugar dark or light - see tips
- 250 g self-raising flour – see tips
- 2 teaspoons [mixed spice](#) (10ml)

Equipment

- 2lb loaf tin
- Baking parchment loaf tin liner

Instructions

Preparation

1. Preheat the oven to 170°C/ 150°C fan/ gas mark 3/ 325°F
2. Either grease the tin with butter or just pop the liner in
3. Weigh the fruit into a bowl for later

For the Everyday Fruit Cake

1. Put all the ingredients except the fruit into a large bowl (or your mixer/food processor)
 - a. 125 g butter at room temperature, 3 large eggs, 60 ml milk, 1 rounded tablespoon jam (any flavour), 125 g soft brown sugar, 250 g self-raising flour, 2 teaspoons mixed spice
2. Beat together well, but don't overdo it
3. Scrape the mixture down and mix again
4. Add the dried fruit and stir in **by hand**
 - a. You don't want to break up the fruit
 - b. 400 g mixed dried fruit
5. Carefully put the mixture in the tin/liner and use a knife to make a slight depression in the top of the mixture. This means you will have less of a domed top
6. Cook for 1 hour and 15 minutes, and test with a toothpick. When it comes out clean the cake is done. If not, return to the oven for 10 minutes and repeat. You may need up to 1 hour 45 mins
7. Take the cake out of the oven and leave in the tin for 10 minutes before turning out onto a wire rack to cool
8. Store in an airtight box when cool. (You can leave the liner on until the cake is served)

Everyday Cooks Tips

Ingredients

- **Dried fruit:** Use any mixture that you like. Either a ready mix, or whatever you have or like. I put cherries in mine and I don't wash them for this recipe. Just cut in half. If you like nuts add 50g of flaked almonds and 350g fruit
- **Butter:** If it's cold, heat in the microwave for 30 sec on LOW. Repeat if necessary. Don't melt it
- **Brown sugar:** Dark or light is fine. I prefer light in this recipe as dark brown sugar has a stronger flavour
- **Flour:** If you don't have self-raising flour, use plain flour and add 2 teaspoons of baking powder.

Storage

This fruit cake will keep in the fridge for at least a week. It also freezes well.

Ensuring a moist cake

If your cakes turn out dry, it's probably because of the bake temperature or time.

Nutrition

Calories: 296kcal | Carbohydrates: 47g | Protein: 6g | Fat: 11g | Saturated Fat: 6g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 3g | Trans Fat: 0.3g | Cholesterol: 64mg | Sodium: 91mg | Potassium: 289mg | Fiber: 4g | Sugar: 26g | Vitamin A: 333IU | Vitamin C: 0.5mg | Calcium: 83mg | Iron: 1mg