

Yvonne's British Chanukah Fruit Cake

Serves 16



Ingredients

7 oz. (14 Tbsp) butter or margarine
6 oz. each black currants, black raisins and golden raisins
8 oz. ginger ale
¾ cup light brown sugar, firmly packed
3 eggs, beaten
1 cup self-rising flour (OR 1 cup regular flour with 1-1/4 tsp. baking powder and 1/8 tsp. salt added)
Brandy

Directions

1. Up to one week before baking the cake, place raisins and currents in a colander and rinse under cold running water. Remove any stems still attached to raisins. Drain well and transfer to a bowl. Pour ½ cup of brandy over the fruit, cover and store in the refrigerator, stirring once a day for at least 24 hours or up to a week.
2. Place butter, dried fruit, ginger ale and brown sugar in a saucepan. Stir over low heat until sugar dissolves and butter is melted. Remove from heat and allow to cool to room temperature.
3. While butter/sugar mixture is cooling, grease and line an 8 x 8-inch square baking pan with 2 layers of parchment paper bringing paper above top of pan. Preheat oven to 325 degrees.
4. Once butter/sugar mixture is cool, stir in the beaten eggs and flour. Pour into prepared, paper-lined cake pan and bake at 325 degrees for 90 minutes. After an hour, place aluminum foil over cake to prevent getting too brown.
5. Remove from oven and place pan on rack to cool. Place a piece of parchment paper over the top of the cake while cooling and still in pan.
6. While cake is cooling, place a large piece of plastic wrap on top of a large piece of aluminum foil on a flat surface. When completely cool, remove parchment paper and turn cake out, upside down, onto the plastic wrap.
7. Pierce cake with a wooden skewer or cake tester and pour ¼ cup of brandy over cake. The brandy will soak in quite easily.
8. Wrap cake in plastic wrap and then in aluminum foil.
9. Store upside down so brandy disperses throughout the cake. More brandy can be poured onto the cake once or twice during storage.
10. Place in a cool, dry place for 2 to 3 weeks before serving. Cake can be stored out of the refrigerator for up to two months. Do not freeze.

* The original recipe was printed in the Wessex Jewish News, Dorset, England by a reader named Verity and adapted for American bakers by Yvonne Cheyney.



Yvonne's British Chanukah Fruit Cake

Nutrition Facts

Servings: 16

Amount per serving

Calories	255
% Daily Value*	
Total Fat 11.1g	14%
Saturated Fat 6.7g	33%
Cholesterol 57mg	19%
Sodium 90mg	4%
Total Carbohydrate 39.2g	14%
Dietary Fiber 1.4g	5%
Total Sugars 26.8g	
Protein 3g	
Vitamin D 10mcg	49%
Calcium 31mg	2%
Iron 1mg	7%
Potassium 270mg	6%

*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. [2,000 calorie a day](#) is used for general nutrition advice.

Recipe analyzed by www.verywellfit.com

