



Hay Day Kitchen

Fruit Cake

Ever wanted try Hay Day treats?

We're spreading holiday cheer with Hay Day's famous Fruit Cake.

Share it with your family and friends!

We've prepared a video so you can follow along step-by-step. Go ahead, give it a try!



YouTube

<https://youtu.be/ksz2kcsMRkQ>

Ingredients!

1 1/3 cup All-purpose flour

1 cup Almond flour

3/4 cup Sugar

3/4 cup Butter (soft)

4 Eggs

2 tsp Baking powder

1 tsp Salt

2 tsp Vanilla extract

3/4 cup Cream

2/3 cup Raisins

2/3 cup Candied cherries

1 Orange (Grated for zest)

1 cup Breadcrumbs

3 tbsp Melted butter

For decorating:

• 4 tbsp Icing sugar

• 9 Marmalade candies (fruit flavor), candied fruits or any sweets of your liking



Preparation time: 1,5 h

Servings: 12 large pieces

Supplies: 10-Inch Bundt Pan, Bowls, Mixer, Sieve, Spoons, Knife, Cutting Board, Pastry Brush, Rubber Spatula, Serving Platter

Method!

- Preheat oven to 350°F / 175°C.
- Add all-purpose flour, almond flour, sugar, baking powder, vanilla extract and salt to bowl. Mix, then set aside for later.
- *Using liquid vanilla extract? Make sure to add with eggs and cream.
- Measure raisins in a bowl. Chop the candied cherries into small pieces and combine with raisins. Grate orange zest and set aside with cherries and raisins.
- For the batter: measure softened butter and sugar in a large bowl. Use a mixer for a creamy texture.
- Add 1/3 of the dry ingredient mix to the creamy butter and sugar. Mix, beating in the eggs one at time.
- Add the remaining dry ingredient mix. Combine with cream and mix well.
- Gently stir in raisins, chopped cherries and orange zest.
- Grease the Bundt pan with melted butter.
- Coat pan with breadcrumbs, shaking and turning until evenly covered. Pour out any excess.
- Scoop batter into the pan. Even out with spatula.
- Bake for 40-45 min at 350°F / 175°C.
- Set aside to cool for 10 minutes.
- Carefully remove cake from pan to serving platter. Let cool another few minutes.
- Sprinkle with powdered sugar.
- Decorate with marmalade candies or your favorite sweets.

We'd love to see your Fruit Cake!

Submit a photo to our Fan Art Uploader!