

# Christmas Cake Recipe

Recipe by Amanda



Course: **Dessert** / Cuisine: **Modern Christmas Fusion** / Difficulty: **Easy-Medium**



**Servings**  
7-inch Round



**Prep time**  
50 minutes



**Baking time**  
65-75 minutes



**Temperature**  
160C / 320F

Let's be honest—most traditional Christmas fruit cakes are *either* dry and crumbly, *or* dense, heavy, and overwhelmingly sweet. I've tasted so many over the years that felt more like a chore than a treat. I've wondered: *Does a Christmas fruit cake really have to be like this?*

I always dreamed of a version that was light, fluffy and beautifully moist... yet still full of that unmistakable rich, nostalgic Christmas flavour.

So I set out to create it myself.

## The Best “Last-Minute” Christmas Fruit Cake (That’s Actually Light, Fluffy & Moist!)

What makes this recipe truly special—besides its incredibly soft texture—is that it requires **no pre-soaking of fruit**. That's right. No weeks of planning. No jars of fruit steeping in alcohol for days. This entire cake can be made *all at once*, making it the perfect “last-minute” Christmas bake for busy festive seasons, unexpected gatherings, or anyone who simply didn't remember to soak their fruit (we've all been there!).

And here's the part I'm most excited about: **you won't find another fruit cake recipe like this anywhere**. It's completely original—developed from scratch with some ingredients not traditionally found in a Christmas cake recipe which transforms the flavour and texture. Every bite is rich and fragrant, yet soft, balanced, and incredibly moreish. Even people who normally “don't like fruit cake” end up loving this one.





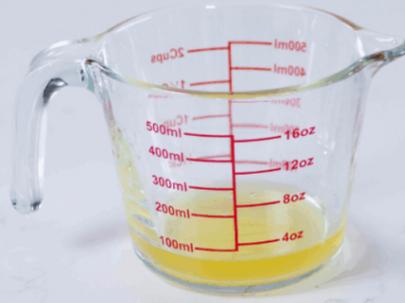
Whether you're baking for family, gifting homemade treats, or looking for a Christmas centrepiece that's guaranteed to impress, this fruit cake delivers all the festive warmth and luxury of the season—without the heaviness, dryness or sugary overload. It's the fruit cake reinvented... and I can't wait for you to try it.

## The Ingredients

A word of encouragement – don't be intimidated by the long ingredient list! Most of it is simply flavour boosters, there to build Christmassy depth and aroma while the actual "cake" portion is made of familiar, everyday staples.



## Soaking Liquid



Apple Juice



Brandy

## Spices



Nutmeg



Allspice



Cinnamon

## Fruit Mix

- 120g Raisins
- 75g Dried Apricots
- 35g Mixed Peel
- 50g Glace Cherries
- 90g Pitted Dates
- 60g Apple Juice
- 50g Brandy\*

## Wet Ingredients

- 120g Dark Brown Sugar
- 65g Unsalted Butter (softened at room temperature)

- 60ml Mild-flavoured Oil (avocado, grapeseed, vegetable oil)
- 2 Large Eggs (room temperature)
- 1TBSP Vanilla Extract
- 60g Sour Cream
- 60ml Full-cream Milk

## Dry Ingredients

- 140g Plain All-purpose Flour
- 20g Cornflour/Cornstarch
- 1¼ TSP Baking Powder
- ¼ TSP Salt
- 2 TBSP Molasses
- ¼ TSP Allspice
- ¼ TSP Cinnamon
- ¼ TSP Nutmeg
- 30 Chopped Walnuts\*

## Substitutions

-  For an alcohol free cake, replace brandy amount with apple juice
-  Walnuts may be omitted if preferred

## Directions

-  Line a 7inch round tin with baking parchment and preheat oven to 160C / 320F fan-forced.
-  Slice up all dried fruit until approximately 7mm in width. Place all dried fruit and peel into a heatproof bowl. Add in the brandy and apple juice and stir to combine.
-  Microwave the fruit mix for exactly 90 seconds.
-  Mix the fruit again and remove half the soaked fruit mix.
-  Use a stick blender to coarsely blitz up this half of the fruit mix. The blended mix should resemble a wet, chunky paste. Add this back into the remaining unblended fruit mix and set aside.
-  Meanwhile, cream together the soft room temperature butter, brown sugar and oil in a stand mixer fitted with the paddle attachment (or handheld beater).
-  When combined, fluffy and pale, add in the eggs one at a time and beat together on medium-high speed till smooth.
-  Add in the molasses and vanilla paste and beat until smooth.
-  Mix the sour cream and milk together in a jug – ensure this is at room temperature.
-  Sift the flour and baking powder together into a bowl. Next, add the finely ground spices and salt to the sifted dry ingredients.
-  Fold in half of the dry ingredients into the batter and gently fold until almost fully combined.
-  Add in the milk and sour cream mixture and beat till almost fully combined.
-  Add in the rest of the dry ingredients to the batter and gently fold until fully combined, with not visible streaks of flour left.
-  Decant into the prepared cake tin and smooth down the top surface of the cake with a spatula.
-  Bake for 65-75 minutes or until a skewer comes out clean from the centre of the cake, when tested. Ensure the temperature remains low at 160 deg Celsius/320 Fahrenheit and doesn't climb any higher than that.

- 16 When baked, allow to cool in the tin for 1 hour. Unmould the cake and decorate with icing sugar and some glace cherries.



### Baked this?

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