

## **Spiced Dry Fruit Cake Recipe**

### **Ingredients**

- 1 1/2 cups all purpose flour
- 2 large eggs - room temperature
- 1/2 cup sugar
- 1/2 cup coffee - light to medium flavor or instant coffee
- 1/2 cup olive oil - any light oil will do
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp vinegar
- 1 pinch salt
- 1 Tsp vanilla extract



### **Fruits + Spices:**

- 1/2 cup pecans
- 1/2 cup chocolate chip
- 4 dried figs - chopped
- 5 tbsp dried cranberries
- 2 tbsp fresh orange rind - optional
- 1 tsp cinnamon powder
- 2 pinch nutmeg powder
- Pinch of ginger powder - optional

## Instructions

1. Preheat the oven to 180C
2. In a bowl, soak coffee and all fruit/nuts mixture for 15 minutes (this helps plump up the dry fruit and bring out the flavors)
3. In a medium bowl, sieve together flour, baking powder, baking soda & keep aside. (Dry Ingredients)
4. In another bowl, whisk eggs for a minute and add oil, sugar, vanilla, vinegar and whisk to form a creamy light mixture. (keep aside)
5. Take the soaked nuts and mix them with the dry ingredients\*
6. Now, lightly fold in the dry ingredients to the above mixture slowly making sure no lumps are formed
7. Take an oiled baking tray (9x1) and pour the batter slowly. Once the batter is transferred, lightly tap the baking pan to release any extra air bubble
8. Bake in the middle shelf for 35-40 minutes (depending on your oven)
9. Cool the cake completely, decorate with powdered sugar and serve fresh