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Alcohol-Free Fruitcake

Ingredients

1 cup butter, plus a little more for greasing;

at room temperature

1 1/3 cups sugar 2 ½ cups flour

1 tsp baking powder

1 cup raisins; dark, golden, or a mix

1 cup mixed candied cherries,

crystallized fruit (papaya, pineapple),

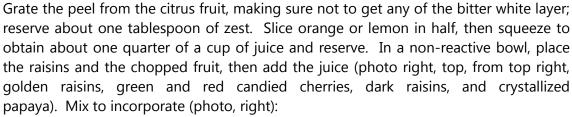
or/and dried fruit (apricots, currants); chopped

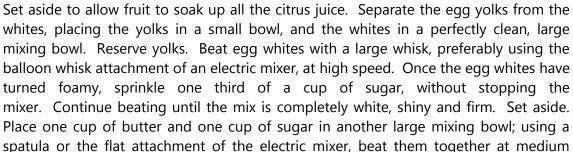
6 eggs

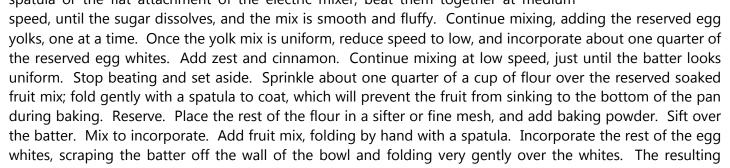
1 orange **OR** 1 lemon; washed

½ tsp cinnamon

1 cup sliced blanched almonds







batter should be thick, but airy and shiny. Preheat oven to 350°F (180°C). Grease mould(s) with butter, such as a jellyroll pan, or four small loaf pans (5.75x3 in - 14.6x7.6 cm). Spoon batter onto mould(s), smoothing the surface of the batter flat; tap the bottom to release air bubbles. Arrange sliced almonds on top. Bake in the oven until cake showing under the almonds is golden brown, and a skewer comes clean when inserting in the middle of a mould, between 30 and 50 minutes, depending on the depth (jellyroll would be faster than loaf pans). Remove from oven, waiting until cool before slicing (shown at the top).





