

Golden Fruit Cake

Cuisine: N/A

Recipe Type: International

Cooking Time: 0 Mins

Serving: 1 Peoples

Ingredients:

- Self-raising Flour, 400 g
- 2 tsp Vanilla Extract, 10 mL
- Milk, 300 mL
- 2 tsp Cinnamon, 5 g
- 2 tsp Mixed spices, 5 g
- Mixed dried fruits, 600 g
- Demerara sugar, 115 g
- [Nestlé® Docello® Crème Brulee](#) Dessert Powder, 115 g
- 4 Egg, s 4
- Butter, 230 g
- Pinch of Nutmeg, 15 g
- Crème Brulee Icing, 0
- 3/4 cup Softened Butter, 260 g
- [Nestlé® Docello® Crème Brulee](#) Dessert Powder, 122 g
- 2 tsp Vanilla Extract, 10 mL
- 4 Tbs Cream, 60 mL
- Chocolate, bark and balls to garnish 5 g
- Golden Sugar, shards to garnish 5 g
- Caramel, sauce for drizzling 5 g

Nutritional Information:

- Energy (kcal) *7576 kcal*
- Protein (g) *75 g*
- Fats, total (g) *432 g*
- Carbohydrate, total (g) *1072 g*
- Sugars, total (g) *317 g*
- Fats, saturated (g) *271 g*
- Fiber, total dietary (g) *65 g*
- Sodium (mg) *4009 mg*
- Calcium (mg) *1004 mg*
- Cholesterol (mg) *1109 mg*
- Iron (mg) *38 mg*
- Vitamin A, IU *27765 IU*
- Vitamin C (mg) *30 mg*
- Vitamin D (µg) *452 IU*

Procedure:

1 Fruit Cake:

- 2** 1. Soak the dried fruit in hot water while you prepare the cake.
- 3** 2. Combine together all the dry ingredients in an electric mixer and beat in the butter until a crumb forms.
- 4** 3. In a separate bowl mix together the eggs, milk and vanilla.
- 5** 4. Add to the dry ingredients and mix well.
- 6** 5. Strain the fruit and fold into the mixture.
- 7** 6. Pour into two greased 22cm cake tins and bake at 130° C for 1 hour.
- 8** 7. Remove from the oven and allow to cool slightly before removing from the tin.
- 9** Crème Brulee Icing:
- 10** 1. Add the butter to an electric mixer and beat until fluffy.
- 11** 2. Add in the vanilla and cream and continue to beat.
- 12** 3. Reduce to low speed and gradually add in the Nestlé® Docello® Crème Brulee Dessert Powder.
- 13** 4. Continue to beat for approximately 3 minutes.
- 14** 5. Use to sandwich and ice the outside of the two fruit cake rounds.
- 15** Assembly:
- 16** 1. To assemble ice between the two cakes and around the outside of the cake.
- 17** 2. Drizzle the caramel sauce over the top and down the sides of the cake.
- 18** 3. Place chocolate balls, a chocolate bar and golden sugar shards on the top and down the side of the cake.