Christmas Black Cake

Ingredients

Wet Ingredients
- 4 large eggs (room temperature)
- 1 cup butter, softened
- 2 tablespoons vegetable oil
- 1 cup brown sugar (packed)
- 2 tablespoons vanilla extract
- 5 cups blended, soaked fruit
- 1 tablespoon lime or lemon zest
- A few dashes of bitters
- 2 tablespoons browning

Dry Ingredients
- 3 cups all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 tablespoon ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground allspice
- 2 teaspoons freshly grated nutmeg

Method

1. Preheat oven
2. Preheat to 350°F (165°C).
3. Grease and flour your baking pan(s).
4. Cream butter, oil and brown sugar until light and fluffy (3–5 minutes).
5. Add eggs
6. Add eggs one at a time, mixing well after each addition.
7. Add citrus zest, vanilla and a few dashes of bitters.
8. Add soaked, pureed fruit and mix until evenly combined
9. Stir in the browning/ caramelized sugar
10. Combine dry ingredients
11. In a separate bowl, whisk together flour, baking powder, baking soda, salt, and spices.
12. Gradually fold dry ingredients into wet mixture in two additions. Mix just until combined.
13. Bake for 35-45 minutes (cakes may take more or less time depending on the size of your pans)
14. When cakes are fully cooked, remove fro the oven and pour on your alcohol mixture.
15. Allow to cure for up to a week before serving.
16. Feel free to add as much or as little alcohol as you would like.

Fruit Soaking Method (Blended Fruit Base)

For this Trini Christmas Black Fruitcake, I prepare my fruit base well in advance. I use:
- 1 lb prunes
- 1 lb raisins
- 1 lb cherries
- 1 lb mixed fruit
- 1 lb citrus peel

Add all the fruits to a large bowl or container and fully cover with alcohol.
I use a mixture of rum and cherry brandy, but you may use any alcohol you prefer... rum, brandy, wine, or a blend that suits your taste.
Cover and allow the fruits to soak until you are ready to use them. This can be anywhere from a few days to several weeks or longer. The longer the soak, the deeper the flavor.
When ready to bake, transfer the soaked fruits to a food processor and blend until mostly smooth, leaving a little texture for body and richness.
👉 You can puree your fruits to your preferred consistency- completely smooth or slightly textured- whichever you enjoy.