

The Best Christmas Fruit Cake

Yield: 4 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/the-best-christmas-fruit-cake-recipe>

Ingredients:

- 1 1/2 cups dried fruit
- 1/2 cup golden raisins
- 1/4 cup figs
- 1/4 cup cherries
- 1/4 cup cranberries
- 1/4 cup blueberries
- 1 cup rum suggestion: Captain Morgan Spiced Rum
- 1/3 cup nuts choice I prefer pistachio halves for color and flavor, hazelnuts and pecans are great too
- 1 teaspoon lemon zest only colored portion of rind, grated
- 1 teaspoon orange zest only colored portion of rind, grated
- 200 grams brown sugar 1 cup packed
- 4 ounces apple juice 1/2 cup
- 2 tablespoons butter or ghee
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cardamom
- 1/8 teaspoon ground cloves
- 1 pinch freshly grated nutmeg
- 144 grams almond flour 1 1/2 cup
- 56 grams coconut flour 1/2 cup
- 30 grams tapioca flour 1/4 cup
- 1 teaspoon baking soda
- 3 eggs room temperature
- powdered sugar unchecked?
- 1 1/2 cups dried fruit chopped, I used 1/2 c homemade tutti frutti mix, 1/2 c golden raisins, 1/2 c dates
- 1 cup rum I used bacardi gold
- 1/3 cup pistachios chopped
- 1 teaspoon lemon zest only colored portion of rind, grated or minced
- 1 teaspoon orange zest only colored portion of rind, grated or minced
- 1 cup coconut sugar
- 3 tablespoons water
- 1/2 cup apple juice
- 2 tablespoons ghee

- 2 cloves freshly ground
- 2 cardamom pods freshly ground
- 1 teaspoon ground ginger
- 1/2 teaspoon ground cinnamon
- 1 pinch freshly grated nutmeg
- 1 1/2 cups almond flour
- 1/3 cup coconut flour
- 1 teaspoon baking soda
- 2 eggs