

Candied Fruit Cake



FOR 4 PEOPLE

TEMPS DE PRÉPARATION 1 H 05

COOKING 45 MIN

Ingredients

220 g flour
50 g candied cherries (candied red cherries) *
50 g candied tricolor melon cubes *
50 g candied orange cubes *
125 g sugar

125 g de beurre
1/2 sachet de levure chimique
3 oeufs
5 cl de rhum

*available at La Maison du Fruit Confit.

Recipe

- 1 Dip the candied fruit in the rum and leave to macerate for 30min.
- 2 Preheat oven to 180° C.
- 3 Separate the egg whites from the yolks and mix the yolks with the sugar. Beat the egg whites until stiff with a pinch of salt.
- 4 Melt the butter.
- 5 Pour the sifted flour over the egg yolks.
- 6 Add yeast, melted butter and egg whites. Mix gently.
- 7 Drain candied fruit and sprinkle with flour. Add to the batter without over-mixing.
- 8 Butter and flour a cake tin.
- 9 Pour in the batter and bake for 45min. Allow to cool before unmolding.