

Mediterranean Fruitcake

A dense, moist fruitcake inspired by Mediterranean flavors — olive oil, citrus, dried figs, dates, and toasted nuts, with a hint of honey and warm spice.

Serves: 10 | Bake time: ~65–75 minutes at 325°F (160°C)

Ingredients

- 150 g dried figs, chopped
 - 150 g dried dates, pitted and chopped
 - 100 g dried apricots, chopped
 - 100 g raisins
 - 180 ml orange juice, fresh
 - 1 orange, zested
 - 1 lemon, zested
 - 180 ml extra virgin olive oil
 - 120 ml honey
 - 3 large eggs
 - 280 g all-purpose flour
 - 2 tsp baking powder
 - 1½ tsp ground cinnamon
 - ¼ tsp ground cloves
 - ½ tsp fine sea salt
 - 100 g walnuts, roughly chopped
 - 60 g pistachios, roughly chopped
 - 2 tbsp honey, for glazing
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Instructions

- 1. Soak the dried fruit** — Combine the dried figs, dates, apricots, and raisins in a bowl with the orange juice, orange zest, and lemon zest. Stir well and let soak for 30 minutes.
- 2. Preheat oven** — Preheat your oven to 160°C (325°F). Grease a 9-inch (23cm) loaf or round cake pan and line the base with parchment paper.
- 3. Mix wet ingredients** — In a large bowl, whisk together the olive oil, honey, and eggs until well combined and slightly frothy.
- 4. Combine dry ingredients** — In a separate bowl, whisk together the flour, baking powder, cinnamon, cloves, and salt.

5. Fold everything together — Add the dry ingredients to the wet mixture and fold gently until just combined. Fold in the soaked fruit (with any remaining liquid), plus the walnuts and pistachios, reserving a small handful of nuts for topping.

6. Bake — Pour the batter into the prepared pan, smooth the top, and scatter the reserved nuts over it. Bake for about 65–75 minutes, until a skewer inserted in the center comes out clean.

7. Cool — Let the cake cool in the pan for 15 minutes, then transfer to a wire rack to cool completely.

8. Glaze and serve — Warm the remaining honey slightly and brush over the top of the cooled cake for a glossy finish. Slice and serve.

Notes

Wrap tightly and store at room temperature for up to 5 days, or refrigerate for up to 2 weeks — the flavor deepens after a day or two. For a boozier version, soak the dried fruit in a splash of brandy or Marsala instead of some of the orange juice. This cake freezes well for up to 3 months.