

Italian Fruit Cake (Pandolce Genovese)

Prep Time: 30 minutes

Cook Time: 1 hour

Cooling Time: 30 minutes

Total Time: 2 hours

Ingredients

- 3 cups all-purpose flour
- 1 cup granulated sugar
- 3/4 cup unsalted butter, softened
- 1/2 cup milk
- 1 cup mixed dried fruits (raisins, candied orange peel, candied citron)
- 1/2 cup pine nuts
- 1/2 cup chopped almonds
- Zest of 1 lemon
- 1 tsp baking powder
- 1/2 tsp vanilla extract
- Pinch of salt

How To

1. Preheat a 6-quart Dutch oven (lined with parchment paper) in the oven at 350°F (175°C).
2. Mix Dry Ingredients: In a large bowl, combine flour, sugar, baking powder, and salt.
3. Add Butter and Liquids: Add softened butter, milk, and vanilla extract to the dry ingredients. Mix until a dough forms.
4. Incorporate Fruits and Nuts: Fold in the dried fruits, pine nuts, almonds, and lemon zest.

5. Shape and Bake: Transfer the dough to the preheated Dutch oven. Shape it into a dome. Bake for 1 hour with the lid on.
6. Cooling: Remove the Dutch oven from the oven and let the cake cool for 30 minutes before serving.