



Layered Fruitcake with Creme Fraiche Frosting

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



940 kcal

DESSERT

Ingredients

- 1 serving butter unsalted for pans
- 8 ounces almond flour
- 3 tablespoons bread flour
- 1 cup powdered sugar
- 0.5 teaspoon nutmeg
- 0.5 teaspoon coarse salt
- 2 tablespoons golden raisins
- 2 tablespoons cranberries dried

- 2 tablespoons candied orange peel
- 2 tablespoons lemon zest
- 0.3 cup rum
- 1 tablespoon brandy
- 10 large egg whites room temperature
- 0.3 cup granulated sugar
- 0.8 cup apricot preserves pureed warmed
- 36 ounces cream cheese room temperature
- 2.3 cups powdered sugar sifted
- 3 cups cup heavy whipping cream
- 1.5 tablespoons vanilla extract pure
- 18 ounces crème fraîche
- 1.5 cups p of sugar fine
- 1 serving lemon zest

Equipment

- bowl
- baking sheet
- ladle
- oven
- knife
- whisk
- wire rack
- blender
- spatula
- offset spatula

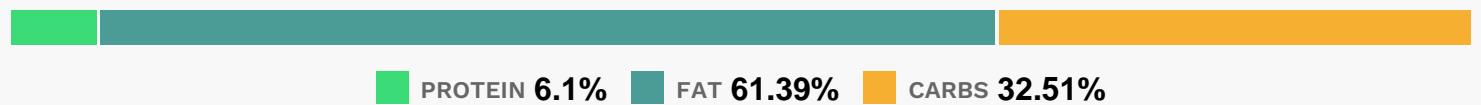
Directions

- For the cake: Preheat oven to 40

- Butter three 8-by-2-inch round cake pans. Line bottoms with parchment cut to fit, and butter parchment.
- Whisk together flours, confectioners' sugar, nutmeg, and salt in a bowl.
- Finely chop fruits and peels; coarsely chop almonds.
- Mix with brandy.
- In the bowl of a standing mixer fitted with the whisk attachment, beat egg whites on medium speed until foamy. Gradually beat in granulated sugar. Raise speed to medium-high, beating until stiff peaks form.
- Transfer to a large bowl.
- Sprinkle a third of the flour mixture over the peaks, and fold with a spatula until just combined. Gently fold in another third of the flour mixture. Toss brandied fruits and nuts with remaining flour mixture, then fold into batter.
- Divide batter evenly among prepared pans, and smooth tops.
- Bake until golden brown and cakes pull away slightly from sides of pans, 15 to 17 minutes.
- Let cool in pans on wire racks for 20 minutes. Run a knife around edges to loosen, then invert cakes onto racks to cool completely. (Cakes can be wrapped in plastic and refrigerated overnight.)
- For the frosting: Beat cream cheese with a standing mixer on medium-high speed until soft, 3 to 4 minutes. Reduce speed to low, and beat in confectioners' sugar. Raise speed to medium-high, and beat until fluffy, about 3 minutes. Switch to the whisk attachment. With mixer on low speed, beat in 1 1/2 cups cream and the vanilla.
- Add creme fraiche, and beat until smooth, scraping sides of bowl as needed. (Frosting is best used the day you make it; refrigerate it in an airtight container until needed.)
- Place 4 1/2 cups frosting in a large bowl, refrigerating remainder for glaze.
- Whisk until very stiff peaks form.
- Place 1 cake on an inverted baking sheet lined with parchment.
- Brush with 2 tablespoons jam. Using an offset spatula, spread 3/4 cup frosting over jam. Repeat with second cake, 2 tablespoons jam, and 3/4 cup frosting. Top with remaining cake. Refrigerate remaining 3 cups frosting. Freeze cake for 1 hour.
- Spread remaining 3 cups frosting over top and sides of cake, smoothing with an offset spatula. Freeze for 1 hour.
- Add remaining 1 1/2 cups cream to the refrigerated frosting, and whisk until combined.

- Place cake on a wire rack set on a parchment-lined baking sheet. Using a ladle, spoon glaze over cake, allowing it to drip down sides, until cake is covered. (You will have a generous amount of leftover glaze. The glaze on the cake will appear slightly translucent but will become more opaque when chilled.) Refrigerate, uncovered, at least 4 hours or overnight.
- Using 2 spatulas, transfer cake to a serving platter or a cake stand.
- Sprinkle sanding sugar over top, and gently toss it onto sides to coat entire cake. Wipe sugar from edges of platter.
- Garnish with sugared lemon zest if desired.
- Serve immediately.

Nutrition Facts



Properties

Glycemic Index:26.73, Glycemic Load:6.09, Inflammation Score:-8, Nutrition Score:10.251304367314%

Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Kaempferol: 0.08mg, Kaempferol: 0.08mg, Kaempferol: 0.08mg, Kaempferol: 0.08mg Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg, Myricetin: 0.06mg Quercetin: 0.22mg, Quercetin: 0.22mg, Quercetin: 0.22mg, Quercetin: 0.22mg

Nutrients (% of daily need)

Calories: 939.88kcal (46.99%), Fat: 68.87g (105.96%), Saturated Fat: 36.07g (225.43%), Carbohydrates: 82.07g (27.36%), Net Carbohydrates: 79.58g (28.94%), Sugar: 55.16g (61.29%), Cholesterol: 179.12mg (59.71%), Sodium: 448.67mg (19.51%), Alcohol: 3.2g (100%), Alcohol %: 1.26% (100%), Protein: 15.4g (30.79%), Vitamin A: 2323.6IU (46.47%), Vitamin B2: 0.52mg (30.54%), Selenium: 17.44µg (24.92%), Calcium: 213.77mg (21.38%), Phosphorus: 168.11mg (16.81%), Vitamin E: 1.54mg (10.24%), Fiber: 2.49g (9.95%), Potassium: 306.5mg (8.76%), Vitamin B5: 0.86mg (8.55%), Vitamin B12: 0.4µg (6.62%), Vitamin D: 0.96µg (6.39%), Iron: 1.1mg (6.14%), Magnesium: 21.71mg (5.43%), Vitamin B6: 0.1mg (5.11%), Zinc: 0.77mg (5.1%), Vitamin K: 4.65µg (4.43%), Vitamin C: 3.44mg (4.17%), Folate: 14.69µg (3.67%), Copper: 0.07mg (3.63%), Manganese: 0.06mg (3.19%), Vitamin B1: 0.04mg (2.97%), Vitamin B3: 0.26mg (1.31%)