

German Fruit Cake Recipe

Prep Time: 35 minutes **Cook Time:** 25 minutes **Total Time:** 1 hour

Our spin on the classic German Fruit Cake "Obstkuchen Obsttorte". It has a super soft cake base, is loaded with glazed berries and a secret ingredient stabilized whipped cream frosting!

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Skill Level: Medium

Cost to Make: \$10-\$12

Servings: 8 slices

Ingredients

For Sponge Cake:

3 large eggs, room temperature
1/2 cup **all-purpose flour**
1/2 cup granulated sugar
1/2 tsp **baking powder**
1/2 tsp **vanilla extract**

For Fruit and Glaze:

1 1/2 cups mixed berries
3 Tbsp seedless raspberry jam + 1 1/2 Tbsp hot water

For Stabilized Whipped Cream Frosting:

1 cup heavy whipping cream, chilled
4 Tbsp white chocolate instant pudding powder, (45 grams)
3 Tbsp **powdered sugar**
2 Tbsp milk, or to reach desired texture

Instructions

How to Make the Sponge Cake:

1. Preheat oven to 350°F and line the bottom of a 9" round cake pan (or springform pan). Chill a large mixing bowl in the freezer. A chilled mixing bowl will make it easier to beat the whipping cream.
2. Add 3 eggs to the bowl of your mixer and beat with whisk attachment on high speed 1 minute. Gradually add sugar and continue beating 8 min.* It should be whipped and form a thick ribbon when you pull up on the whisk.
3. In a small bowl, whisk together 1/2 cup flour and 1/2 tsp baking powder then sift it into the whipped eggs in thirds, folding between each addition. Fold in 1/2 tsp vanilla just until blended (do not overmix).
4. Bake at 350°F for 25 min. Let cake rest 3 min in pan then run a thin spatula around the edges too release from the pan. Invert cake onto a wire rack, peel back parchment paper and let cool completely to room temperature.

How to Make Fruit Glaze:

1. In a measuring cup, combine 3 Tbsp raspberry jam with 1 1/2 Tbsp hot water and stir until



completely smooth. If glaze seems lumpy, heat slightly to loosen it up.

How to Make Stabilized Whipped Cream:

1. In your chilled mixing bowl, add 1 cup heavy whipping cream and beat on high speed (1-2 min) just until stiff peaks form.
2. Add 4 Tbsp instant pudding and 3 Tbsp powdered sugar, adding them 1 Tbsp at a time, mixing with each addition. Beat on med/high speed until fully incorporated. If frosting seems too thick, add milk 1/2 Tbsp at a time (I added 2 Tbsp milk). Beat until the pudding mix is fully dissolved and frosting is smooth (2 min).

How to Assemble the Fruit Cake:

1. Transfer half of the frosting to a piping bag fitted with a large closed star tip (**Wilton 2D**) and set aside. Dollop and spread half of the frosting over the top of cake.
2. Arrange fruit over the frosting, leaving a 1" border. Brush all of the glaze over berries then pipe the second half of frosting around the top border of the cake. Serve right away or refrigerate until serving.

Recipe Notes

*If using an electric hand mixer, beat 10 min on highest speed.

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