

# Ore Fruitcake & Ginger Glaze

By Lemon Drop from A Recipe Reborn

- Prep time: 35 minutes
- Cook time: 70 minutes
- Proof time: 1.5 hours
- Yields one 4" by 8" cake/10x20 cm cake



## Ginger Glaze

US	Ingredients	Metric
½ cup	ginger, peeled & sliced	50 g
¼ cup	milk	60 mL
1 ½ cup	icing sugar	180 g

1. In a small pot set over medium-low heat, combine the ginger and milk.
2. Bring them to a simmer, remove the pot from the heat and let the ginger soak for 5 minutes.
3. Strain and discard the ginger, then set the milk aside to cool.
4. Prepare the fruitcake following the instructions below.
5. In a small bowl, whisk together the milk and the icing sugar until it is smooth.
6. Place the cake on a rack set over a rimmed pan and pour the glaze over the cake.
7. Place it in the refrigerator to set the glaze for 15 minutes before serving. For a thicker glaze, repeat steps 6 and 7.

## Ore Fruitcake

US	Ingredients	Metric
¾ cup	warm water	65 mL
2 ½ tsp	dry active yeast	6 g
2 cups	all-purpose flour	280 g
1 cup	rye flour	115 g
½ cup	brown sugar	70 g
1 tsp	kosher salt	6 g
1	egg, beaten	1
¾ cup	milk	200 mL
¼ cup	melted butter, cooled	60 g
1 cup	sultana raisins	150 g
¼ tsp	ground cloves	1.25 g
2 tbsp	granulated sugar	24 g

1. Add the yeast to the water and let it sit until it bubbles, about 5 minutes.
2. Set aside half of the all-purpose flour.
3. In a medium bowl, whisk together the remaining flours, brown sugar and salt.
4. Add the yeast mixture, egg, milk, butter and stir to combine.
5. Add the remaining all-purpose flour a bit at a time and knead until the dough is moist but not sticky. You may not need all the flour.
6. Shape the dough into a ball and transfer it to a greased bowl, cover and let it rise in a warm place until it's doubled in size, about 1 hour.
7. In a small pot, cover the raisins with water and bring it to a boil.
8. Remove the pot from the heat and let the raisins soak until they are plumped, about 5 minutes. Strain and discard the liquid.
9. On a paper towel lined pan, spread out the raisins to cool and dry.
10. In a small bowl, combine the granulated sugar and cloves.
11. Grease a loaf pan with butter.
12. On a lightly floured surface, press down the dough and cut it into 1 1/2 cm pieces.
13. Sprinkle the sugar and cloves over the dough pieces and toss to coat.
14. Scatter the dough pieces and raisins in the loaf pan. Cover the pan and let the dough proof in a warm place for 30-45 minutes.
15. Preheat the oven to 325°F/162°C.
16. Bake the cake for 20 minutes, rotate the pan, bake for 20 minutes, cover the pan with foil and bake for 20 minutes or until the internal temperature reaches 195°F/90°C.
17. Allow the cake to cool completely before applying the glaze.

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