

Jamaican Black Cake

Ingredients:

Fruit Blend

- 9 oz dried prunes (pitted - about 1 ½ cups)
- 1 cup raisins
- 1 cup golden raisins
- 1 cup candied cherries
- ½ cup currants
- 1 ½ cup port wine
- 1 ½ cup dark rum

Black Cake

- 1 cup butter (softened, at room temperature - 2 sticks)
- 1 ¼ cups dark brown sugar
- 5 large eggs (at room temperature)
- 1 medium lime (zest and 1 tablespoon juice)
- 1 teaspoon vanilla extract
- 1 teaspoon orange extract (or almond extract)
- 1 tablespoon baking powder
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon allspice
- ¼ teaspoon salt
- 1 tablespoon orange peel
- 2 cups all-purpose flour
- 2 tablespoon browning sauce
- 2 tablespoon molasses

Directions:

Fruit Blend

Combine the fruit (prunes, raisins, sultanas, cherries, and currants) with the port wine and rum in a bowl or container until they are submerged. You may need a bit more of your wine/rum to cover the fruit completely.

Cover and allow the fruit to soak for 7 days, and up to several months. Add more wine and rum as needed when soaking.

For a quick version, heat the blend with port and rum over medium heat to a low boil, then reduce heat and simmer for 15 minutes. Remove from heat and allow to cool before blending.

Black Cake

Preheat your oven to 250°F (121°C) and blend the fruit mixture until smooth. Set the blended fruit aside until the cake ingredients are combined. Line the bottom of a 10-inch Springform pan or cake pan and butter the bottom and sides.

Cream together the softened butter and dark brown sugar until smooth and fluffy, about 1-2 minutes. Add the eggs one at a time and combine between adding the additional eggs. You can add a tablespoon of flour to prevent the mixture from curdling.

Add lime zest then juice, along with the vanilla and orange extract then mix to combine. Mix in the baking powder, cinnamon, nutmeg, allspice, orange peel, and salt then add the flour and combine until your batter is smooth.

Add the browning sauce, molasses, and blended fruit then fold into the batter until fully combined. Transfer into your prepared Springform pan and smooth the top.



Bake at 250°F (121°C) for 2 hours, then start testing the cake with a toothpick or cake tester. Once an inserted toothpick or cake tester comes out clean and the top of the cake doesn't imprint when touched, remove the cake from the oven. *The cake can take up to 2 ½ hours depending on your pan size.

Allow your black cake to cool on a wire cooling rack for 15 minutes in the pan, then remove from the pan and soak with ¼ cup of port wine (or a rum/wine combo) overnight.

Notes

Store your cake at room temperature for up to 4 days (you can re-feed the cake with port wine and/or rum the night before serving if desired).

Refrigerate your black cake for up to a week, or freeze for up to 6 months.