

Light Fruit Cake:

¾ cup candied mixed citron
½ cup candied red or green cherries (cut into quarters)
⅓ cup dark raisins
½ cup slivered almonds
¼ cup Grand Marnier,
½ cup unsalted butter, room temperature
½ cup sugar substitute
3 large eggs, room temperature
⅓ teaspoon pure vanilla extract
¼ teaspoon pure almond extract
1 ½ cups all-purpose flour
½ cup ground almonds 1 teaspoon baking powder
¼ teaspoons salt
Zest of one small lemon (outer skin)
¼ cup 1% Milk



In a bowl combine the candied mixed citrus peel, cherries, raisins and grand Marnier cover, and let sit at room temperature at least a day (up to two days). Stir occasionally.

Preheat oven to 350 degrees F with the oven rack in the center of the oven.

Spray with a nonstick vegetable spray, a 9 x 5 x 3 inch (23 x 13 x 8 cm) loaf pan.

In a separate bowl, whisk together the flour, ground almonds, baking powder, salt, and lemon zest.

In a separate bowl cream the butter and sugar substitute until light and fluffy. Add the eggs, one at a time, beating well after each addition. Scrape down the sides of the bowl as needed. Beat in the extracts. Add the candied citron, slivered almonds and dried fruits, along with any juices, and beat until incorporated. Beat in half the flour mixture just until incorporated. Beat in the milk and then the remaining flour mixture.

Scrape the batter into the prepared pan and, if desired, decorate the top of the cake with sliced or flaked almond. Bake for about 60 - 70 minutes or until a toothpick inserted into the center comes out clean. (If you find the cake is browning too much, cover with a piece of aluminum foil.) Remove from oven and let cool on a wire rack for about 10 minutes before removing from pan. The cake does benefit from being stored a day or two before serving, as this softens the outer crust and allows the flavors to mingle. You can cover and store this cake for about a week at room temperature or it can be frozen.

Makes one loaf.

I like to paint the outside of the cake with an almond flavor liquor while warm which adds an extra depth of flavor.