



Air Fryer Boiled Fruit Cake – Moist, Old-Fashioned Flavor with a Modern Twist

Description

Some recipes stay in the family forever, and for us, **this boiled fruit cake** is one of them. It’s probably my husband’s absolute favorite—and after trying it in the air fryer, I was genuinely thrilled with the results. Incredibly moist, packed with fruity flavor, and easy to make without turning on the big oven? Yes, please.

If you’re after something rich, lightly spiced, and beautifully tender, this cake is a must-try. It’s adapted from a go-to recipe I’ve used for years, but this version has been fine-tuned for air fryer success.

Why You’ll Love This Boiled Fruit Cake in the Air Fryer

- No need to heat up your whole kitchen
- Ready in under an hour with minimal prep
- Perfect texture: soft inside, lightly browned outside
- Traditional flavor using simple ingredients
- Great for gifting or tea time

This cake holds its moisture beautifully thanks to the boiling method, which softens the dried fruit and infuses every bite with flavor. The air fryer helps it bake evenly while giving a soft crust that’s just the right amount of firm.

Ingredients

Here’s everything you’ll need:

- 4 oz butter (I used Stork, but any baking margarine or real butter works)
- 6 oz granulated sugar
- 1 lb mixed dried fruit (such as raisins, currants, sultanas, or chopped dates)
- 1 level teaspoon bicarbonate of soda

- 1 level teaspoon mixed spice
- 8 oz water

After cooling:

- 4 oz self-raising flour
- 4 oz plain flour
- 2 eggs, beaten

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Instructions

Step 1: Boil the Fruit Mixture

In a medium saucepan, combine the butter, sugar, dried fruit, bicarb, mixed spice, and water. Bring it slowly to a boil, then let it gently simmer for about 1 minute. Remove from the heat and allow the mixture to cool for around 1 hour. (This step allows the fruit to soak up all that delicious moisture.)

Step 2: Add the Dry Ingredients

Once the mixture is cool, stir in the flours and beaten eggs. Mix until just combined—don't overwork the batter.

Step 3: Prepare the Tins

Grease and line 2 ½ 1 lb loaf tins (or use silicone ones if they fit better in your air fryer). Divide the mixture evenly between the two tins.

Step 4: Air Fry

Place the tins in your air fryer. Set the temperature to **130°C (266°F)** and bake for **around 55 minutes**. Keep an eye on them near the end—some air fryer drawers cook slightly unevenly. (For me, the right drawer tends to finish a bit faster than the left.)

Test for doneness by inserting a toothpick into the center. It should come out clean or with just a few moist crumbs.

Step 5: Cool and Serve

Let the cakes cool in the tins for a few minutes before transferring to a wire rack. Slice and enjoy with a cup of tea—or serve warm with a little butter for something extra cozy.

Tips for Success

- **Don't rush the cooling step**—adding eggs to a hot mixture can scramble them.
- **Use baking paper or silicone liners** to prevent sticking.
- **Adjust the temperature slightly** if your air fryer runs hot. Every model cooks differently.
- **Wrap well once cooled**—this cake stays fresh for days and even gets better over time.

Optional Add-Ins

Want to give your boiled fruit cake a little twist? Try mixing in:

- Chopped nuts (walnuts or almonds work well)
- Glace cherries
- A splash of orange juice or dark rum in place of some water
- Grated orange zest for a citrus lift

Serving Ideas

This fruit cake makes a lovely tea-time treat, perfect for guests or lazy weekends. It's also a thoughtful gift during the holidays or for someone who needs a bit of homemade comfort.

Serve it:

- With a hot cup of tea or coffee
- Lightly toasted with butter
- Alongside whipped cream or custard for dessert
- Packed in a lunchbox for an afternoon pick-me-up

Final Thoughts

There's something special about a recipe that connects you to family traditions—and this **air fryer boiled fruit cake** is exactly that for us. It's simple, nostalgic, and wonderfully flavorful. Even better, the air fryer makes it incredibly convenient.

If you've never tried a boiled fruit cake before, this is your sign. And if you already love it the old-fashioned way, trust me—this updated method won't disappoint.

Category

1. Air Fryer Recipes

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