

## **Election Cake**

Adapted by Amanda Moniz, from the OWL Bakery's [recipe](#) based on Amelia Simmons's recipe in *American Cookery* (1796)



### **Day 1 (Prepare Preferment)**

*Using Instant Yeast:*

275 ml milk ~70° F (warm very slightly in a pot)

¼ tsp instant yeast

2 ¼ cups plus 2 Tbsp All Purpose or whole wheat pastry flour

Combine milk and yeast and mix thoroughly until starter or yeast is well dispersed in the milk mixture. (I used my fingers to break up clumps of yeast.) Add flour and mix vigorously until the starter is consistent and smooth. Scrape the sides of your bowl and cover with a damp towel or plastic wrap. Allow your starter to ferment for 8-12 hours at room temperature. When ready to use, your preferment will have bubbles covering the surface.

### **Soak Dried Fruits**

2 cups currants and raisins

3 TBS rum

Warm over low heat for a few minutes, remove from the heat, and allow to soak, covered, overnight or for several hours.

### **Day 2 (Prepare Final Dough, Proof, and Bake)**

1 cup unsalted butter

¾ cup sugar

2 eggs  
1/3 cup whole-milk yogurt  
1/4 cup molasses  
Preferment

2 1/4 cups All Purpose or whole wheat pastry flour  
2 Tbsp spice blend (I used 1 TBS cinnamon, 1 tsp nutmeg, 1 tsp mace, 1 tsp cloves)  
1/4 tsp ground coriander  
1/4 tsp ground black pepper  
2 tsp salt

2 Tbsp rum or another  
2 cups rehydrated fruit

With a paddle attachment in a stand mixer, cream the butter very well, then add sugar, mixing until very light and fluffy. Add the eggs one at a time on medium speed. Mix in the molasses and yogurt. Scrape down the paddle and bowl between additions.

Exchange the paddle with a dough hook. Add the preferment and mix until just incorporated. Combine all of the dry ingredients before adding them to liquid ingredients and mix until just incorporated, being careful not to over-mix. Gently fold in the rum and rehydrated fruit.

Put dough into a tube pan or cake rounds that have been buttered and lightly floured. Proof for a few hours, until the cake has risen by about 1/3 of its volume.

Preheat the oven to 375° F. Bake at 375° F for 10 minutes. Reduce oven temperature to 350° F and continue baking for about 25-30 minutes, until a tester comes out clean. Cool completely before cutting and eating.

Make a glaze by mixing about 1 cup of sifted powdered sugar with about 1 TBS milk and a couple drops of vanilla extract. Drizzle on the cake.

Enjoy!