

Recipe adapted from [Papagaio](#).



Pan de Pascua

1 c butter
1/3 c brown sugar
1/2 c sugar
4 eggs
3 c flour
1 t soda
1 T cinnamon
1/2 t ground cloves
1/2 t nutmeg
3/4 t salt
1 t anise seed
Zest of one orange
Zest of one lemon

1 T strong brewed coffee
1/2 c brandy
1/2 c evaporated milk
1 T vinegar
1 c walnuts, chopped
1/2 c dried peaches, chopped
1/2 c dried dates, chopped
1/2 c golden raisins, chopped

For the frosting
1 c confectioner's sugar
1 T butter
1 to 2 tablespoons milk
1/2 t vanilla
Pinch of salt

Preheat the oven to 350F. Cream the butter and sugars until smooth. Add eggs and mix until well-blended. Next in a large bowl, sift the dry ingredients and add the fruit zest. In another bowl, mix the coffee, brandy, evaporated milk and vinegar. Alternate adding dry ingredients and wet ingredients to the butter/egg mixture, blending well. Then fold in the dried fruit.

Grease a 9-inch springform pan and spread the batter evenly into the pan. Bake the cake for 45 minutes. Without removing the cake from the oven, carefully sprinkle some sifted powdered sugar over the top and bake for 15 more minutes. Test cake with wooden skewer for doneness (if done skewer will come out clean). Let cake cool on a rack for 15 minutes.

While cake is cooling, making icing. Sift confectioner's sugar and add melted butter, a pinch of salt and vanilla. Stir in 1 to 2 tablespoons of milk, or more to reach desired consistency.

Remove cake from pan and drizzle top with icing. Serve immediately, or save. Cake keeps for two weeks in refrigerator wrapped in plastic.