

Make It Sweet.

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Fruitcake

Fruit Mix

3 C assorted finely chopped dried fruit – see notes below
1 C chopped nuts
½ C bourbon (or rum)
¼ C brandy

Cake Batter

½ lb butter (2 sticks)
2/3 C brown sugar (195 g)
1 Tbsp honey
1 Tbsp molasses
1/3 C all purpose flour
1 Tbsp vanilla bean paste
5 eggs
1 C all-purpose flour (140 g)
1 C cake flour (130 g)
½ tsp salt
½ tsp baking powder
1 tsp cinnamon
½ tsp ground nutmeg
½ tsp ground cardamom

Apricot Preserves

½ C Bourbon (or Rum)



Combine Fruit Mix ingredients and allow the fruit to absorb the alcohol.

Make the cake batter – cream together until well combined - the butter, brown sugar, honey, molasses, 1/3 C flour and vanilla bean paste. Add the eggs one at a time, mixing until incorporated before adding the next. Combine 1 C all purpose flour, cake flour, salt, baking powder, cinnamon, nutmeg and cardamom in a bowl and whisk together. Add to mixer bowl and combine. Add fruit mixture. Spoon into prepared pans and bake at 350. Brush with bourbon or rum right out of the oven. Heat the apricot preserves and combine with any remaining alcohol. Brush on warm cake. Eat immediately, or wrap tightly and refrigerate. Serve at room temperature.

Fruit Options:

In my opinion, dried fruits are better choices than the candied kinds. There are so many options of dried fruits – Craisins, pineapple, mango, raisins, currants, cherries – the list goes on and on. I do like the candied orange peel and candied lemon peel for fruit cakes – I just chop it into a smaller dice. Chop the fruits finely and mix them together. For this recipe we used dried pineapple, Craisins, candied lemon peel and candied orange peel.