



Noreen's Kitchen

Classic Holiday Fruit Cake

Ingredients

1/2 pound chopped dates	1 teaspoon salt
1/2 pound golden raisins	1 teaspoon baking powder
1/2 pound glace' cherries	1 teaspoon ground cinnamon
1/2 pound candied pineapple	1 teaspoon ground nutmeg
1 pound pecan halves	1 teaspoon ground allspice
1 cup packed brown sugar	1 teaspoon ground mace
1 stick (1/2 cup) butter, softened	1 teaspoon ground cloves
4 eggs	1 tablespoon vanilla
1 cup all purpose flour	Brandy or Vanilla syrup for soaking

Step by Step Instructions

Pre-heat oven to 275 degrees.

Mix together all of the fruits and nuts in a large bowl until they are well blended. Set aside.

Cream together butter and brown sugar in the bowl of your mixer until light and fluffy.

Add in eggs one at a time until fully incorporated and smooth.

Add flour, baking powder and salt and mix to combine.

Add in spices and blend well.

Add fruit and nut mixture and stir just until the batter has coated everything.

Prepare a large tube pan, that you have sprayed with cooking oil spray or buttered and floured well.

Pour batter into the pan and press down and even out well.

Place a pan of water on the lower rack of the oven.

Place cake on the rack above the pan of water.

Bake for 90 minutes or until a skewer inserted in the center comes out clean.

Remove from oven and loosen the cake from the edges of the pan with a sharp knife.

Allow cake to cool completely in the pan before removing.

Brush cake with 1/2 cup of either brandy, bourbon or vanilla syrup and allow it to soak in.

Store cake in an airtight container until ready to serve or share.

Enjoy!