

Holiday Fruitcake

Makes one tube or two loaves



Ingredients:

- 1 cup golden raisins
- 1 cup cut-up candied fruit
- 1 cup coarsely chopped pecans
- 2 cups sifted flour
- ¼ tsp salt
- 1 tsp baking powder
- ½ cup butter (one stick)
- 1 cup sugar
- 3 eggs

½ tsp mace

½ tsp lemon extract

¼ cup orange juice, plus brandy, added to bring juice to ⅓ cup liquid measure

Plus, whole candied cherries and pecan halves for decoration

1. Measure flour, salt, baking powder into sifter and sift over fruit and cut-up pecans in large bowl. Blend well. Set aside.
2. Cream butter and sugar
3. Add eggs, one at a time, beating after each addition
4. Add mace and lemon extract
5. Stir in floured fruit and nuts
6. Add orange juice mixture and blend
7. Turn into greased and floured pan(s) lined with paper on the bottom
8. Decorate top with candied cherries and half pecans
9. Bake in slow oven 275°F until tooth pick comes clean. Place a shallow pan of hot water on rack below cake(s) while baking

2 loaf pans, 1½ hours

tube or angel food pan, 2 hours

Store in air-tight container in cool place.

from your friends at: **Hummingbird Highway, LLC**

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