

Fruitcake is a very popular around the holidays. This Fruitcake is a wonderful moist cake that is wonderful with a great cup of hot tea.

Bourbon Fruitcake

- 2 cups mixed candied fruit, chopped coarse
- 1 cup candied cherries, halved
- 3 cup raisins
- 1 cup currants
- 1/2 cup bourbon
- 1 cup butter, at room temperature
- 1 cup firmly packed brown sugar
- 6 eggs, at room temperature
- 1/2 oz. unsweetened chocolate, melted
- 3 cups walnuts, coarsely chopped
- 2 cups all-purpose flour
- 1 tsp. ground nutmeg
- 1 tsp. ground cloves
- 1/2 baking soda
- 3/4 tsp. salt
- 1/2 cup brandy

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Fruitcakes should be made well in advance of the time that they will be used. One month of storage is a necessity. Two, three, or even four months is not too long a time if the storage facilities are cool and dry.

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In a large bowl, combine the candied fruits, raisins, currants, and bourbon. Mix well, cover, and marinate 3 hours on the counter.

Cream together the butter and brown sugar until fluffy. Beat in the eggs, one at a time. Add the melted chocolate, walnuts, and the marinated fruit along with the bourbon. Blend for a minute and add the flour, nutmeg, cloves, baking soda, and salt. Mix well until all is incorporated. Pack the heavy batter into a greased 10 x 4-inch tube pan. Bake in a preheated 300 degree oven for 2 hours and 10 minutes. Remove to a rack. When the cake is cool enough to handle, remove it from the pan and cool on the rack.

Floral Gift Box Tower



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Place the cooled cake in a stainless-steel pot with a lid and drizzle half the brandy over it. Cover and allow resting on the counter for 1 week. Slice and serve. This cake will keep for months in the fridge.