



Grandma Riley's Christmas Fruitcake

Make this about 4-6 weeks before Christmas holidays

FRUIT

- 1 LB. Chopped dates (medjuls are THE best)
- 8 oz tub *Candied Cherries* (RED) whole
- 8 oz tub *Candied Cherries* (Green) whole
(set aside 4 each of the best for cake top)
- 1 cup finely chopped dried apricots (dry!)
- ½ - ¾ cup currants (better flavor than raisins)
- 1 cup finely chopped dried cherries**

NUTS

- 2 cups chopped pecans or walnuts or mix
(set aside 8-10 whole pecans for cake top)

CAKE BATTER

- Two sticks (1/2 LB) real butter
- ½ cup white sugar
- ½ cup honey
- ¼ cup dark molasses
- 5 well-beaten eggs (6 small)
- 1 ½ cups flour, *plus*
- ½ cup flour for dredging
- 1 tsp salt
- 1 tsp baking powder
- 1 tsp cinnamon
- ½ tsp. ground nutmeg
- ¼ tsp ground cloves
- 6 TBS bourbon or brandy (not flavored)

PAN

Line a *greased spring pan* with three (3) layers of waxed paper. Press down and on sides. Take scissors and trim paper around end of pan, leaving ½ inch above pan edge.

PREPARE

Preheat oven to 250. Put rack in middle of oven.

- 1 – Dredge chopped fruit and nuts in ½ cup flour. Set aside.
- 2 – *In separate bowl (largest)*, cream butter with sugar, molasses and honey.
- 3 – Add beaten eggs and stir 'til smooth. Stir in bourbon and mix well.
- 4 – *In separate bowl*, sift/mix remaining flour (1 ½ cups) with the dry ingredients/spices. Mix well.
- 5 – Gently stir dry ingredients into the larger bowl that has creamed butter/sugars. Mix well. Don't beat.
- 7 – ADD FRUIT/ NUTS, stirring gently. *Mix about 1/3 at a time. There should be enough batter to thoroughly coat the fruit and then some...but don't add too much fruit, and not too much batter. Sometimes you will see there is enough fruit/nuts and you'll want to leave some of the dredged fruit/nut mixture out.*
- 8 - Carefully spoon batter into pan. Do not flatten.



BAKE (Total of 4 hours)

Place cake on center rack. On lowest rack, place a flat (brownie type) pan and fill with two cups of water. This will keep cake moist while cooking. Bake at 250, UNCOVERED, for 4 hours. **Note:** Ovens vary. **Check cake after 3 to 3 ½ hours to see if done.** Stick toothpick into center of cake and test as you would any other cake.

COOL and STORE

Cool cake. Remove pan; keep waxed paper on the cake. Place into round storage tin and seal tightly. Keep in fridge for 3-4 weeks; *every 3 - 4 days* sprinkling about 3 TB bourbon over top each time. *Slice thin...enjoy ☺*

Calories and fat grams? YOU DO NOT WANT TO KNOW.