

Fruit Cake

Ingredients

2 1/2 lb. pecans
2 1/2 lb. candied cherries (red and green)
2 1/2 lb. candied pineapple
1 cup flour
2 cups butter
4 cups sugar
12 whole eggs
4 cups cake flour
1 Tablespoon+ almond extract
1 Tablespoon+ vanilla extract

Preparation

Cut fruit and nuts in large pieces. Mix together and dredge with 1 cup flour. Set aside. Cream butter and sugar. Beat in eggs. Add cake flour, little at a time until blended. Add almond and vanilla extracts. Stir in fruit and nut mixture. Grease and flour pans. Line with foil, then grease and flour foil. When filling pans, allowing slight room for expansion. Bake at 250 degrees. Place shallow pan of hot water on bottom shelf of oven. Bake 3 hours for 1-lb cakes, 4 to 4 1/2 hours for larger cakes, Allow to set about 10 minutes before removing from pans. When cool, brush them with bourbon, then wrap cake in plastic wrap.

The fruit cakes will keep 6-8 weeks at room temperature and they may also be frozen.

This is an older recipe from the 1950s. Nowadays, instead of greasing and flouring the pans, then lining them with foil and greasing and flouring the foil, I simply line them with parchment paper and spray them with PAM.