

Christmas Fruitcake Recipe

What You Need



- 2 1/2 Cups self-rising flour (cake flour) divided
- 1/2 lb. unsalted butter (room temp.)
- 1 2/3 Cup sugar
- 5 Eggs
- 1 1/2 tsp. Vanilla extract
- 1 Can dark sweet cherries (sliced)
- 1 Cup Craisins (dried cranberries)
- 1/2 Cup golden raisins (optional)
- 1 Can (15 oz.) dark sweet cherries (drained sliced) save juice*
- Nonstick cooking spray
- 9 x 5 loaf pan
- Small bowl
- Electric mixer (or hand mixer, that's what I use)
- Large mixing bowl
- Wire cooling rack

Before You Start

Preheat oven to 325°, spray inside bottom and sides with nonstick cooking spray, add 1/2 cup flour to small bowl and place fruit into four in bowl and coat well tossing with a spoon to coat, this will help to keep the fruit from sinking to the bottom.

Let's Make It!

In a bowl add butter and mix on medium speed until creamy, add sugar (a little at a time) and beat until light and fluffy. Add the eggs, one at a time, beating each in well. Using a large spoon add flour and vanilla. Combine well. Gently fold in the floured cherries and craisins. Pour into prepared loaf pan. Bake for 1 to 1/2 hours, or until a toothpick comes out clean. Let cool in the pan for 10 minutes before turning out onto a rack to cool.

Katie's Tid Bits* Dust with powdered sugar, drizzle with chocolate, or your favorite icing before you serve. Try adding the reserved cherry juice as a drizzle. Just combine with a bit of confectioner's sugar, whisk and drizzle over the top.