

Golden Fruitcake

Thanks to our snowflake pan and custom fruit blends, this stunning fruitcake centerpiece is a simple matter; and the recipe makes enough batter to bake up smaller gift loaves at the same time.

FRUIT

4 cups (480g) Fruitcake Fruit Blend
1 cup (142g) Yuletide Cheer Fruit Blend
¾ cup (170g) brandy, rum, or whiskey; or apple juice, plus extra to brush over the cakes

CAKE

16 tablespoons (227g) unsalted butter, softened
1 ¾ cups (347g) sugar
¼ cup (78g) light corn syrup
2 teaspoons baking powder
1 teaspoon salt
½ teaspoon nutmeg
¼ teaspoon Fiori di Sicilia
5 large eggs, at room temperature
3 ¾ cups (450g) King Arthur Unbleached All-Purpose Flour
1 cup (227g) milk, at room temperature
1 cup (113g) diced pecans or walnuts, optional

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To prepare the fruit: Combine the dried fruit with liquor or juice in a bowl. Cover and let the mixture steep overnight.

Preheat the oven to 300°F. Lightly grease the pans of your choice: this recipe makes enough batter for a Snowflake Cake Pan plus three Filigree Paper Loaf Pans.

For the cake: In a large bowl, beat together the butter, sugar, corn syrup, baking powder, salt, nutmeg, and Fiori. Beat in the eggs one at time.

Stir in the flour alternately with the milk, beginning and ending with the flour. Scrape the bowl and mix for 30 seconds, then add the undrained fruit and nuts.

Spoon the batter into the prepared pans, using 4 cups in the Snowflake Cake Pan (it should be ½" below the rim) and filling the paper pans three-quarters full. Tap the Snowflake Cake Pan on the counter four or five times to get rid of air bubbles. Place the paper pans on a baking sheet.

Bake the cakes in a preheated 300°F oven for 50 to 55 minutes in the paper pans, 60 to 70 minutes in the snowflake pan. The cakes are done when a paring knife inserted in the center comes out clean. Remove from the oven, wait 10 minutes, then loosen the edges of the snowflake cake with a spatula before turning it out onto a serving plate. Brush the warm cakes all over with the liquor or juice of your choice (or simple syrup), if desired.

Yield: one 9" snowflake fruitcake and three smaller loaves for gifting.



