



Sour Cream Fruitcake

This light-colored, tangy sour cream pound cake is the perfect vehicle for luxurious, brandy-soaked fruit and nuts. Make at least a week in advance so the flavors can meld and enhance each other.

FRUIT

5 cups (600g) Fruitcake Fruit Blend
½ cup (113g) brandy, rum, or orange juice

BATTER

16 tablespoons (227g) unsalted butter, at room temperature
2 cups (397g) granulated sugar
1 teaspoon salt
½ teaspoon Nutmeg
4 large eggs, at room temperature
3 cups (360g) King Arthur Unbleached All-Purpose Flour
2 teaspoons baking powder
¼ cup (57g) brandy, rum, or Vermont Boiled Cider
2 cups (454g) sour cream
Soaked fruit and liquid from above
2 cups (227g) walnuts or pecans, chopped

For the fruit: Place the fruit in a medium bowl and pour the liquor or juice over it. Set aside for at least 2 hours, stirring occasionally.

Preheat the oven to 325°F. Grease a Braided Loaf Pan plus an extra muffin or loaf pan.

For the batter: In a large bowl, beat together the butter, sugar, salt, and nutmeg. Beat in the eggs one at a time, mixing until each is incorporated, scraping the bowl between additions.

In a separate bowl, whisk together the flour and baking powder. Mix half of the dry ingredients into the butter and egg mixture. Scrape the bowl and mix in the liquor or boiled cider.

With the mixer running at low speed, add the sour cream then the remaining flour mixture. Once combined, scrape the bowl and stir in the fruit mixture (including any excess soaking liquid) and the nuts.

Put 4 ½ cups of batter into the Braided Loaf Pan and remaining batter in extra muffin or loaf pan. Bake the larger loaf for 65 to 75 minutes, tenting the top with foil for the last 35 minutes. Place the smaller loaf on a baking sheet and bake for 45 to 50 minutes. When a paring knife inserted in the center comes out clean, the cakes are done.

Remove from the oven and allow to cool for about 10 minutes before turning out of the pans, onto a rack to cool completely.

Yield: one large and 3 small loaves for gifting

