



Golden Fruitcake

YIELD: 3 MINI BUNDT FRUITCAKES

Our Yuletide Cheer Fruit Blend and Mini Bundt Pan Set yield three beautiful fruitcakes to give to loved ones (or keep for yourself!).

INGREDIENTS

FRUIT

1 package (340g) Yuletide Cheer Fruit Blend

$\frac{1}{3}$ cup (76g) brandy, rum, whiskey, or apple juice, plus more for brushing

CAKE

8 tablespoons (113g) unsalted butter, softened

$\frac{3}{4}$ cup plus 2 tablespoons (174g) granulated sugar

2 tablespoons (39g) light corn syrup

1 teaspoon baking powder

$\frac{1}{2}$ teaspoon table salt

$\frac{1}{4}$ teaspoon nutmeg

$\frac{1}{16}$ teaspoon (a few drops) Fiori di Sicilia

2 large eggs

1 large egg yolk

1 $\frac{3}{4}$ cups plus 2 tablespoons (225g) King Arthur Unbleached All-Purpose Flour

$\frac{1}{2}$ cup (113g) milk, room temperature

$\frac{3}{4}$ cup (150g) Luxardo cherries, drained

1 cup (113g) diced pecans or walnuts, optional

ICING

1 $\frac{1}{2}$ cups (170g) confectioners' sugar, sifted

pinch of table salt

2 tablespoons (28g) water

$\frac{1}{16}$ teaspoon (a few drops) Fiori di Sicilia

INSTRUCTIONS

1. **For fruit:** In medium bowl, combine dried fruit and liquid. Cover and let steep overnight.
2. **For cake:** Preheat oven to 300°F. Lightly grease Mini Bundt Pan Set.
3. In large bowl or bowl of stand mixer, beat together butter, sugar, corn syrup, baking powder, salt, nutmeg, and Fiori. Beat in eggs and yolk one at a time.
4. Stir in flour alternately with milk, beginning and ending with flour.
5. Add dried fruit and soaking liquid, cherries, and nuts.
6. Spoon about 2 cups (473g) batter into each prepared pan, filling about three-quarters full.
7. Bake for 60-70 minutes, until light golden brown all over and a paring knife inserted into center comes out clean.
8. Remove from oven, wait 10 minutes, then loosen edges with a spatula before turning out onto cooling rack. Brush warm cakes with liquor or juice of your choice. Let cool completely.
9. **For icing:** In small bowl, whisk together confectioners' sugar and salt. Add water and Fiori and whisk to form a thick icing. Drizzle about 1 $\frac{1}{2}$ tablespoons over each cooled cake.