



NEW PULL-APART FRUITCAKE BUNDLE

Create a festive Pull-Apart Fruitcake at home with this holiday-ready bundle, featuring the essentials for a tender, fruit-filled dessert made for sharing. Includes Poinsettia Pull-Apart Pan, Cake Flour, Yuletide Cheer Fruit Blend, and Yuletide Cheer Spice. #400977 ~~\$73.80~~ **\$66.42** 10% SAVINGS

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THE
BUNDLE**



Pull-Apart Fruitcake

YIELD: ONE 12" CAKE

We took our Lofty Layered Fruitcake, which is packed with candied citrus, dried fruit, and warm spices, and made it into a shareable, centerpiece-worthy dessert.

INGREDIENTS

FRUIT

2 cups (260g) King Arthur Yuletide Cheer Fruit Blend
6 tablespoons (85g) water or brandy

CAKE

12 tablespoons (170g) unsalted butter, room temperature (65°F-68°F)
1½ cups (298g) granulated sugar
1½ teaspoons baking powder
¾ teaspoon table salt
4 teaspoons (7g) King Arthur Yuletide Cheer Spice
3 large eggs, room temperature
2¾ cups (330g) King Arthur Unbleached Cake Flour
¾ cup (170g) milk, room temperature
brandy or rum, for soaking (optional)

TO FINISH (OPTIONAL)

1 cup (113g) confectioners' sugar, sifted if lumpy
2-2½ tablespoons (28g-35g) milk
½ teaspoon King Arthur Pure Vanilla Extract
sugared cranberries, for garnish*

*See online recipe for sugared cranberries here:
[BakeWith.Us/LoftyLayeredFruitcake](https://www.bakewith.us/lofty-layered-fruitcake)

INSTRUCTIONS

1. **For fruit:** Combine fruit with liquid. Cover and set aside to soak overnight. For a shortcut, cover bowl, microwave for 1 minute (or until very hot), then let rest 1 hour.
2. **For cake:** Preheat oven to 325°F. Grease Poinsettia Pull-Apart Pan and place on rimmed baking sheet.
3. In large bowl, beat butter, sugar, baking powder, salt, and spice.
4. Beat in eggs one at time, scraping bowl after each addition.
5. Stir flour into batter alternately with milk, starting and ending with flour; scrape bowl as needed.
6. Add undrained fruit and mix until evenly incorporated.
7. Transfer batter to prepared pan and spread into even layer.
8. Bake 40-45 minutes, until cake is golden brown and springs back when gently poked.
9. Remove from oven and let cool in pan for 10 minutes before inverting onto wire rack. Brush with brandy for added flavor, then let cool completely.
10. **To finish:** In small bowl, whisk together confectioners' sugar, 2 tablespoons (25g) of the milk, and vanilla to make a thick glaze. Add additional milk for thinner, more translucent glaze. Pour and brush over cooled cake, then let sit until glaze has set, about 20 minutes. Garnish with sugared cranberries, if desired.



**NEW POINSETTIA
PULL-APART PAN**
#400986 **\$39.95**