THE J.M. SMUCKER Co

# Fabulous Fruitcake

Makes 3 loaves

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 20 mins | 2 hrs 30 mins | N/A | N/A |

## Ingredients

- **Fruits & Nuts:**
- 1 cup (250 mL) chopped dried apricots
- 3 cups (750 mL) raisins
- 2 cups (500 mL) coarsely chopped candied pineapple
- 2 cups (500 mL) halved candied cherries
- 2 cups (500 mL) mixed candied peel
- 2 cups (500 mL) coarsely chopped pecans
- 1 cup (250 mL) slivered almonds
- 1 cup (250 mL) Robin Hood® Original All Purpose Flour

  **Robin Hood®** Original All Purpose Flour

- **Batter:**
- 1 1/2 cup (375 mL) Robin Hood® Original All Purpose Flour

  **Robin Hood®** Original All Purpose Flour

- 1 tsp (5 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1 tsp (5 mL) ground cinnamon
- 1/2 tsp (2 mL) ground nutmeg
- 1/4 tsp (1 mL) ground cloves
- 1 1/4 cups (300 mL) butter, softened
- 1 1/2 cups (375 mL) honey
- 1 tbsp (15 mL) vanilla extract
- 6 eggs

## Directions

**Step 1:**

Preheat oven to 275°F (140°C). Prepare three 9x5" (2 L) loaf pans: grease, line with aluminum foil and grease again.

**Step 3:**

Combine all ingredients in large mixing bowl. Mix well to thoroughly coat fruit with flour.

**Step 5:**

Combine flour, baking powder, salt and spices. Mix well. Cream butter, honey and vanilla on medium speed of electric mixer. Add eggs, one at a time, beating well after each addition. Add dry ingredients on low speed, mixing just until blended. Stir in fruit and nut mixture. Mix well.

**Step 6:**

Spread batter evenly in prepared pans.

**Step 7:**

Keeping pan of hot water in oven, bake for 2 to 2 1/2 hours or until toothpick inserted in centre comes out clean. Cool in pans. Remove foil. Wrap well and store in cool, dry place.

# Images

