

Fruitcake 1

Makes five, loaf-style cakes

Ingredient	Volume	Weight	Notes
Fruit, Nut and Rum Mix:			
California Raisins	2 Cups	10 oz	
Turkish Apricots	2 Cups	12 oz	
Chopped Dates	2 Cups	12 oz	
We Are Nuts Supreme Glazed Fruit Mix	Approximately 4 Cups	2 Pounds	Best to measure by weight, there can be variation in volume.
Walnut Baking Pieces	4 Cups	1 Pound	
Pecan Baking Pieces	2 Cups	8 oz	
Ground Ginger	1 TBS		
Ground Cinnamon	1 TBS		
Ground Nutmeg	1 tsp		
Molasses	1 Cup	11.25 oz	
Dark Rum	2 Cups		I recommend Myer's.
Grand Marnier	½ Cup		
Cake Batter:			
All-Purpose Flour, sifted	4 Cups, divided: <i>1 Cup to be mixed with fruit mix</i> <i>3 Cups for batter</i>	1 Pound	Weighing is always better than measuring with flour.
Baking Powder	1 TBS		
Baking Soda	1 tsp		
Salt	1 ½ tsp		
Unsalted Butter, softened at room temp	2 Cups	1 Pound	
Dark Brown Sugar	3 Cups	1 Pound, 8 oz	
Large Eggs	8		
Vanilla Extract	1 TBS		

Plus up to an additional cup of rum (or more) for storage. And don't forget parchment paper and cheesecloth, if using.

We Are Nuts presents Fearless Fruitcake by "The Mad Baker" Brian Vinero

Prepare the five pans: *I am basing this recipe on pans that are 8.5" long, 4.5" wide and 2.5" high. Unfortunately, there is no exact standard for a loaf-style pan. But these proportions are the most common. Some people might use disposable aluminum pans, and they generally run at this size. See bottom of recipe for further info on alternate pan sizes.* Spray the pans with an oil spray such as Pam. Cut two pieces of parchment for each of the five pans: One that will cover the bottom and sides widthwise, and one that will cover it lengthwise. Be a bit generous and cut enough to leave a two-inch overhang, this will be helpful in removing the cakes from the pans. The parchment will stick to the cooking spray. There are other effective methods as well, I recommend searching "how to line a loaf pan" on YouTube for several options. Once pans are lined with the paper, give them each another generous spray.

For the Fruit, Nut and Rum Mix: *At least twenty-four hours ahead of baking, but I generally like to do it 2-3 days before baking.* Chop the **apricots** into small dice, and place them along with the **raisins, dates, candied fruit mix, walnuts and pecans** in a large bowl. Sprinkle on the **ginger, cinnamon and nutmeg**. Pour the **molasses, Grand Marnier and rum** over the mix. Use a large spoon or your clean hands to mix it all together. Cover it tightly, as alcohol will dissipate and leave to soak. It is helpful to give it a toss several times a day. After a day, the majority of the liquid will be absorbed; but do not be concerned if there is still some liquid at the bottom.

Set a rack in the center of the oven and preheat to 275°.

For the cake batter: Measure out **flour**, and **remove one cup** to add to the fruit mixture. Add to the remaining flour the **baking powder, baking soda and salt**. Whisk the dry ingredients together to incorporate. Take the softened **butter and brown sugar** and cream together, either by hand or mixer until light and fluffy. Add the **eggs** two at a time, waiting for previous eggs to be incorporated before adding additional. When all eggs are incorporated and mixture is light and fluffy, add the **vanilla**. Add the dry ingredients in several small increments, use low speed if using a mixer. Beat until just incorporated taking a moment to give the bowl a scrape from the bottom to assure everything is mixed.

Put the **fruit, nut and rum mixture** into the largest bowl you have. It should be at least an 8-quart bowl. Sprinkle on the reserved cup of **flour** and stir to incorporate. This helps keep the fruit from sinking to the bottom of each cake. Pour the **batter** over the fruit and mix quickly, taking great care to incorporate all of the soaked fruit into it. When you believe that it is all almost incorporated, take a spatula and scrape all the way down to the bottom and bring it back up to the top to be certain.

Divide batter evenly among the five pans, being certain to fill them no more than a half an inch from the top. Place the cakes in the oven, taking care not to place them too close to the oven walls or too close to each other.

Bake for 1 hour, 40 minutes to 2 hours. Check cakes the first time at the 1 hour, 40-minute mark. And take care not to open the oven door or disturb the cakes while baking, particularly in the first hour. The cake may be cracked a bit when done, this is fine. Top of cake should feel a bit springy, yet solid when lightly touched. A toothpick or bamboo skewer will come out dry, though perhaps with a few moist crumbs clinging to it. And most importantly, it should have just begun to pull away from the sides of the pan.

Cool the cakes in the pan for 45 minutes to an hour. Gently remove cakes from the pans using the parchment for support. Remove cakes from parchment and then transfer to a cooling rack for 2 to 3 hours until completely cool.

Prepare for storage: Brush the top and sides of each cake with two additional tablespoons of rum. OPTIONAL: Wrap cakes in cheesecloth and brush the cloths lightly with another two tablespoons of rum. Wrap cakes very tightly and thoroughly with plastic wrap, and then place into a covered storage container, frankly, Ziploc bags can also work very well. Put the cakes in a cool, dry place such as a storage closet on a high shelf where they will not get smashed, jostled or devoured. And forget about them until just before Christmas. The cakes are good right out of the oven but will be much better a month later and even better two months later.

Additional notes on pan sizes: Not all loaf pans are created equal. As long as you adhere to the standard of filling the pan no more than a half inch from the top, you can use any loaf-style pan and bake until all signs of being done are detected. The baking time will need to be adjusted accordingly, but even if you try to do them in a mini loaf pan they will still take a minimum of one hour, and then check at ten minute intervals. Not recommended: Don't try to bake a giant cake as the outside edges of the cake will be overdone before the center is done. Also, do not try in a Bundt style pan as it is too challenging to get it not to stick to the pan without parchment.