

# Fruit Cake

cocktail



## fruitcake & roses

Makes 2 cocktails

Infusion time 3 days | Active time 5 minutes

### ingredients

- 3 oz. rum-infused Camp Craft Cocktails Fruit Cake, strained
- 1 oz. amaretto
- 2 oz. Dubonnet Rose
- 1 oz. lemon juice
- 1 cocktail shaker
- 2 nick & nora glasses

### preparation

see other side for fruitcake recipe using leftover booze-infused fruit!

**STEP 1:** Fill the Camp Craft Cocktails Fruit Cake with rum, and cap tightly. Shake thoroughly. Leave in the refrigerator for 3 days.

**STEP 2:** In a cocktail shaker filled with ice, combine rum-infused Fruit Cake, strained, amaretto, Dubonnet Rose, and lemon juice.

**STEP 3:** Cap the shaker and shake vigorously for about 20 seconds, until well chilled.

**STEP 4:** Strain the mixture into 2 nick & nora glasses filled with fresh ice.

**OPTIONAL:** rim your glasses with a mix of sugar and ground clove before filling with ice.

# Fruit Cake

## RUM CAKE



### ingredients

1/4 cup milk , room temperature  
1/3 cup sour cream , room temperature  
1/3 cup rum  
1 cup butter , room temperature  
1 3/4 cups granulated sugar  
2 teaspoons vanilla extract  
3 large eggs , room temperature

2 large egg yolks , room temperature  
2 1/4 cups cake flour  
1 1/2 teaspoons baking powder  
1/4 teaspoon baking soda  
1/2 teaspoon salt  
rum-infused fruit from Camp Fruitcake kit

you can  
re-use the  
booze-infused  
fruit from  
your Camp  
kit!

### preparation

**STEP 1:** Preheat the oven to 350 degrees. Butter and flour a bundt pan.

**STEP 2:** Whisk the milk, sour cream and rum together. Set aside.

**STEP 3:** In a separate bowl or stand mixer whip the butter on medium speed for 1 minute. Add the granulated sugar and beat for 4-5 minutes more. Mix in the vanilla. Add the eggs and egg yolks, one at a time, mixing just until combined in between additions. Scrape down the sides of the bowl.

**STEP 4:** In a separate bowl, combine the dry ingredients.

**STEP 5:** Add 1/3 of the dry ingredients to the batter and mix just until combined. Add 1/2 of the milk/sour cream mixture and mix. Continue this process until all ingredients are combined. Chop the rum-infused fruit and fold it into the batter.

**STEP 6:** Pour batter evenly into the pan and bake at 350 degrees F for about 50 minutes or until a toothpick inserted in the center comes out clean.