

Tammy's Christmas Fruitcake

For the Cake:

2 CUPS BUTTER

2 CUPS PACKED BROWN SUGAR

6 LARGE EGGS

2 TSP. APPLE PIE SPICE (PENZEY'S)

2 2/3 CUP SELF-RISING FLOUR (WHITE LILY)

1/2 CUP GRAPE JUICE

3 TBSP. VANILLA EXTRACT

3 1/2 CUPS CANDIED FRUIT

10 OZ. CHOPPED DATES

4 CUPS CHOPPED PECANS

Read the entire recipe before beginning. Do not preheat the oven!

In a mixer mix the butter and sugar until fluffy. Add eggs one at a time, beating in between.

Add Apple pie spice and vanilla extract. Add grape juice and mix well. Add flour and beat for 2 minutes on medium speed.

In a separate bowl add 1/3 CUP FLOUR then add your fruit and mix until fruit is coated well with flour. Add pecans and dates and mix well. Pour batter into bowl with fruit and nuts. Mix well.

Spray pans with baking spray and fill 3/4 full of batter. Put cake in a cold oven and then put on Bake at 350 degrees and bake 30 minutes. Turn oven to 250 degrees and bake for 2-4 hours. Cook time will vary depending on size and depth of cake. Cake must be done before topping with fruit. After you top cake cook another 30 minutes for pecans to toast.

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For pecan and fruit topping:

**JELLY OR MARMALADE (8OZ.) 1-2 CUPS OF LARGE
MIXED COLORED CANDIED FRUITS (YOUR CHOICE) I
LIKE RED AND GREEN CHERRIES.
4 CUPS OF WHOLE PECANS**

**Heat jelly (your choice apple or orange marmalade)
in a non-stick small pot or skillet.
Pour over fruit and mix until fruit and nuts are coated
well.**

My choice of fruits:

**8 oz. FRUIT AND PEEL OLD ENGLISH MIX OR EXTRA
FANCY (THESE ARE CHOPPED SMALL) (1 CUP)
8 OZ. TROPICAL MIX (1 CUP)
8 OZ. MIXED PINEAPPLE AND CHERRIES (HALF THESE)
10 OZ. CHOPPED DATES**

TIPS:

**WHEN YOU BUY FRUIT AND NUTS GET PLENTY FOR
TOP OF CAKES TOO!**

**DO NOT PLACE TOPPING ON CAKE BEFORE IT IS SET
IN MIDDLE OR IT WILL SINK DOWN INTO THE CAKE.**

**DO NOT USE OLD ENGLISH FRUIT UNLESS YOU TASTE
AND MAKE SURE YOU LIKE THE CITRON AND FRUITS,
REPLACE WITH OTHER MIXED FRUITS IF YOU DO NOT
LIKE IT.**