

Betty's Christmas Fruitcake -- Family Favorite!



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In this video, Betty demonstrates how to make Christmas Fruitcake. This recipe is a tradition in my family, and my sister, Barbara, makes it every year. It is much better than pre-packaged fruitcakes, and I think you will love the combination of Christmas-y flavors!

Ingredients:

- 1 lb. pitted dates, chopped
- 1 lb. pecans, chopped
- ¼ lb. red, candied cherries, chopped
- ¼ lb. green, candied cherries, chopped
- ½ lb. candied, sliced pineapple, chopped
- 1 cup sugar
- 1 cup self-rising flour
- 1 teaspoon ground nutmeg
- 1 teaspoon vanilla extract
- 4 eggs, well-beaten

Combine dates, pecans, cherries, and pineapple in a large mixing bowl; set aside. Combine dry ingredients; add to fruit mixture, stirring well. Stir in eggs and vanilla. Spoon batter into a buttered and floured 10-inch tube pan. Bake at 250 degrees (F) for about 1 hour and 45 minutes to 2 hours, or until a wooden pick inserted into the center of the cake comes out clean. Cool cake completely in pan. Remove, and place on a nice cake plate. Slice into ½-inch slices to serve. (It is very rich.) Note: Cake may be baked in 2 buttered and floured standard loaf pans at 250 degrees (F) for 1 hour and 20 minutes, or until wooden pick inserted comes out clean. You may think you are not fond of fruitcake, but I think this recipe will convince you that it is a great tradition for the holidays. Thanks to my sister Barbara for the recipe, and much love to all of you at Christmastime! --Betty