



Let's Make Alton's Fruit Cake

Card 1/2

From The Beloved (recorded by moi)

What you need:

- 1 cup golden raisins
- 1 cup currants (or prunes, snipped small)
- 1/2 cup EACH dried cranberries, dried blueberries, dried cherries and dried apricots (chop the apricots)
- 1/4 cup minced crystallized ginger
- zest of an orange, and a lemon
- 1 cup gold rum
- 1 cup granulated sugar
- 1/4 sticks unsalted butter
- 1 cup unfiltered apple juice

What to do:

- Soak the dried fruits, crystallized ginger and zests in golden rum at least overnight.
- When ready to bake, put the contents of the bag in a sauce pan, add the sugar, butter, juice, spices and salt. Bring to a boil then simmer for 10 minutes. Let cool to warm.
- Whisk leavenings into flour and stir into the fruit mixture. Stir in eggs.
- Pour batter into a 10" nonstick loaf pan.
- Press optional pecans on top.

Other stuff to know:



pastrychefonline.com





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What you need:

- 4 whole cloves, ground*
- 6 allspice berries, ground*
- 1 teaspoon EACH ground cinnamon and ginger
- 2 teaspoons kosher salt
- 1 3/4 cups AP flour
- 1 teaspoon EACH baking powder and baking soda
- 2 large eggs
- 1/4-1/2 cup pecan halves (optional)
- brandy, for basting/spraying

What to do:

- Bake at 325F for about an hour until done.
- Remove from oven. Brush brandy on cake and cool completely in pan.
- Remove from pan, put in air-tight container and spray/brush with brandy every 2-3 days for at least a couple of weeks.

Other stuff to know:

*One of the modifications The Beloved has made it to grind 6-10 peppercorns along with the cloves and allspice. If you like a bit of heat, I highly recommend it!

