

Fruitcake with Goody Mix

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Mini-loaf pans make the ideal-size fruitcake. They are perfect for gifting or keeping a few hidden in the freezer.

Ingredients

Dry ingredients:

2 1/2 cups Goody Mix
1 tsp. cinnamon
1/2 tsp. nutmeg

Fruit and nut mixture:

1 1/2 cups candied fruit mix
3/4 cup white raisins
3/4 cup raisins
1 1/3 cups candied cherries (red and green)
3/4 cup dates, chopped
1/2 cup slivered almonds
1/2 cup pecan halves
1/4 cup candied pineapple, coarsely chopped

Wet ingredients:

2 T. molasses
1 1/2 tsp. rum flavoring
2 eggs
1/2 cup orange juice
6 T. butter, melted (not hot)

Toppings:

Extra nuts and cherries to decorate tops, optional.

After baking:

2 T. orange juice (to brush cakes after cooling)

Directions

1. Preheat oven to 300 degrees.
2. Prepare 8 small mini-loaf pans (about 4" x 2"), spraying with vegetable spray and lining with parchment triangles that allow the tips to stick up out of the pan. (This will aid in removing the cakes after baking.) Spray parchment triangles lightly with vegetable spray.
3. In a large mixing bowl, stir together the Goody Mix, cinnamon and nutmeg.
4. Add the candied fruit mix, all the raisins, candied cherries, dates, almonds and pecans.
5. Stir until all fruits and nuts are coated with dry mixture. (This will allow a more even distribution in the batter.)
6. In a small bowl combine the wet ingredients; molasses, rum flavoring, eggs, 1/2 cup orange juice and butter.
7. Stir till well combined.
8. Pour over the fruit and nut mixture and stir with a mixing spoon until all ingredients are wet and evenly coated with batter. (The batter will thinly coat the fruits and nuts.)
9. Divide the fruitcake batter evenly between the eight pans.
10. Decorate tops of cakes with cherries and nuts as desired.
11. Place the eight pans on a large cookie sheet and place in oven.

12. Bake 48-52 minutes, turning halfway through and continue baking till cakes springs back when center is touched.
13. Allow to cool 15 minutes and gently loosen cake from pans by tugging on parchment edges. If they don't loosen wait until cooled and run a knife around edge of cakes.
14. Allow cakes to rest and cool completely before removing from pan.
15. Remove from pan and gently peel parchment off of each cake.
16. Brush each cake very lightly with orange juice and wrap in plastic wrap and foil.
17. Allow cakes to sit at room temperature for up to 48 hours to mellow and then freeze for later use.
18. If cake is chilled before slicing it is easier to make perfect, thin slices of fruitcake.
19. For freezing, double bag loaves in freezer-strength plastic bags. May remain frozen up to 6 months.

Yields 8 mini-loaves.