

Dark Fruitcake

(modified from Joy of Cooking)

Preheat oven to 300 degrees

Grease and line with wax paper or parchment, 2 loaf pans (6 cups each)
or use small fluted molds for gift cakes. Fill pans about 2 – ½ inches deep.

Adjust baking time. Use a shiny metal pan rather than glass to prevent excessive browning.

1. In a small bowl, soak in orange juice, brandy or rum:
 - 4 cups diced, mixed candied fruit
 - 2 cups dates
 - 2 cups raisins

2. In a small bowl toss with ¼ to ½ cup flour
½ pound each:
 - coarsely chopped pecans and almonds
 - or other nuts such as walnuts and hickory

3. Sift together:
 - 4 cups all-purpose flour (use some of this flour to toss with nuts)
 - 1 teaspoon baking powder
 - ½ teaspoon baking soda
 - ¼ teaspoon salt
 - 1 teaspoon cinnamon
 - 1 teaspoon powdered ginger
 - 1 teaspoon nutmeg
 - ½ teaspoon mace
 - ½ teaspoon cloves

4. In a large bowl, beat until creamy
 - ½ pound butter

5. Beat in:
 - 2 cups brown sugar
 - then ½ cup molasses
 - then zest and juice of 1 orange and 1 lemon
 - then 6 eggs
 - 1 teaspoon vanilla extract

6. To the large bowl add the flour mixture in 3 parts alternating with
¾ cup orange juice, brandy or rum

7. Stir in candied fruit and nuts

8. Scrape the batter into the baking pans

9. Bake until a toothpick comes clean from the middle. Depending on pan size, 1 to 3-1/2 hours.

Tent cake with aluminum foil if top gets too dark.

10. Let cool in pan on a rack about 1 hour. Un-mold carefully.

Invert the cake and remove the paper liner. Let cool completely right side up on rack.

11. When the cake is cool, you can puncture it a few times with a skewer and very slowly pour up to 1 cup of liquor over the cake, allowing it to absorb.

12. For long storage: Wrap the cakes in clean brandy soaked linen or cheesecloth. Then wrap in plastic and place in plastic bags.

Do not use foil unless cakes are first wrapped in plastic.