



## Holiday Fruit Cakes

Yield: Six 1/2-pound cakes  
350°F

I am not one to enjoy a piece of fruitcake, but my father loves this cake full of candied fruits and spices. I created this recipe back in my first year of pastry school and have used it every year since.

3 pounds	candied fruit (cherries and pineapple) (reserve a few cherries)
2 cups	brandy
1 cup	Grand Marnier
5 tbsp	unsalted butter, softened
6 tbsp	granulated sugar
1/2 cup	brown sugar, packed
1 pinch	sea salt
3 large	eggs
1 tsp	pure vanilla extract
1/4 cup	honey
1-1/8 cups	all-purpose flour
1 cups	pecans

1. In a large covered bowl, soak the fruits in the brandy and Grand Marnier for at least a week or more if possible. Stir every few days.
2. In mixer bowl fitted with paddle attachment, blend butter, and sugars until smooth, add salt and eggs, blend until smooth. Add vanilla, and honey, blend until smooth. Add flour, pecan and the fruit. Blend until well combined.
3. Divide the mixture between 6 baking pans, bake until a toothpick inserted into the center comes out clean, about 40 minutes.
4. Place a few of cherries that have not been soaked in the rum on top of the cake.
5. Serve when cooled. Or pour some rum on top to keep it moist.