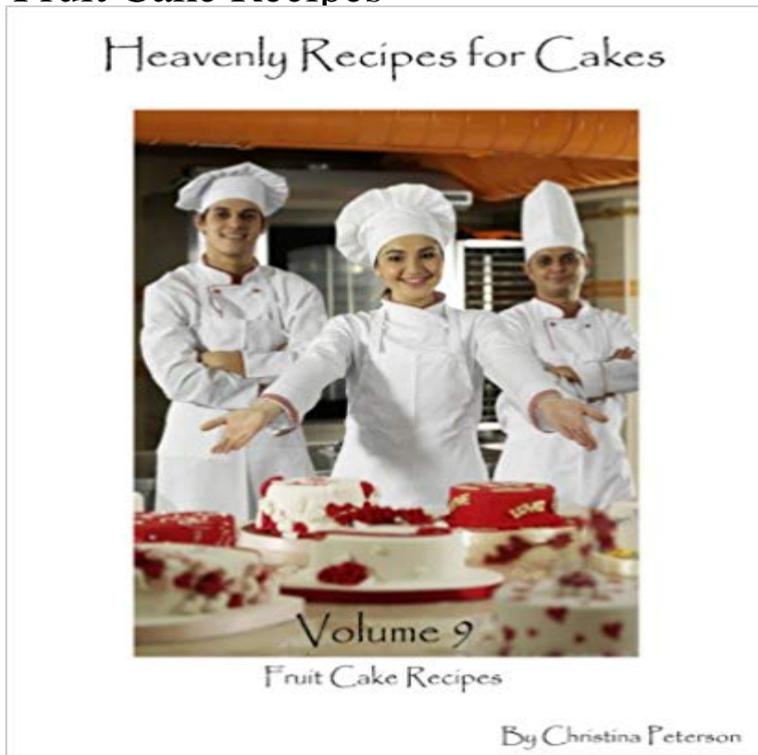


Fruit Cake Recipes



Fruit Cake Recipes-These cakes are great gifts for the Holidays.-Favorite Fruit Cake (This recipe was a favorite of my Mother;s. She always made it for Christmas,)-Christmas White Fruit Cake-Fruit Cake

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Moms Fruitcake Recipe Food Network Get Free Range Fruitcake Recipe from Food Network. **Fruitcake Recipes -** Fruit cakes are heavy, dense cakes that have a relatively low flour content and contain lots of mixed dried fruit. **Sharons Jamaican Fruit Cake Recipe -** Preheat oven to 250 degrees F. Combine raisins and orange rind in a microwaveable bowl and pour over the brandy. Microwave for 2 minutes then let it sit while **13 Best Christmas Fruit Cake Recipes - How to Make Holiday** This delicious Light Fruit Cake is an almond scented butter cake full of candied fruits and raisins. With Demo Video. **Orange-Cranberry-Nut Fruit Cake Recipe King Arthur Flour** Christmas Fruit Cake Directions Combine cake flour, cracker crumbs/bread crumbs, baking powder and nutmeg and mix well. Fold in one third Recipe Note: **Fruit Cake Recipe - *Video Recipe*** If you like a lighter fruit cake that still has lots of fruity flavour, this is a good cut-and-come-again one. Mary Berry Monday 17 October 2016 **Chocolate fruitcake BBC Good Food** Directions. Soak cherries, mango, cranberries, currants, and citron in 1/4 cup rum for at least 24 hours. Preheat oven to 325 degrees F (165 degrees C). In a large bowl, cream together butter and brown sugar until fluffy. Bake in preheated oven for 40 to 45 minutes. **Fruitcake BBC Good Food** Method. Prep:15min Cook:1hr Ready in:1hr15min. Rub the butter into the flour until it looks like fine breadcrumbs, add sugar and dried fruit and mixed spice, if using. Add egg and milk to make a soft dropping consistency. Put into lined 2 lb loaf tin or 6 round cake tin. **Elizas Fruit Cake - Annabel Langbein Recipes** This is the perfect cake for Christmas, birthdays and all special occasions its a winner. Celebrate the time-honored holiday tradition of fruitcake with these unfussy recipes from the chefs at Food Network. **Fruitcake Recipe Dave Lieberman Food Network** What would Christmas be without a fruitcake? Youll like this one. **Mary Berrys Cookery Course: easy fruit cake recipe Homes and** If anyone in your family isnt keen on traditional fruitcake, this might be the compromise youve Put the butter, sugar, chocolate, brandy, vanilla and dried fruits into a large saucepan. Recipe from Good Food magazine, December 2010. **Classic Fruitcake Recipes Food Network**

Canada Delicious Chelsea moist fruit cake - chock full of fruit. Enjoy! **Quick & Easy Fruit Cake recipe - All recipes UK** These fruit cake recipes will change how you think about the Christmas dessert forever. **Old Fashioned Fruitcake Recipe MyRecipes** Fragrant spices and dried fruit make fruitcake a perfect winter treat. Weve got dozens of wonderful fruitcake recipes. **Christmas Fruitcake Recipe -** Get Moms Fruitcake Recipe from Food Network. If you have room in the oven, put a pan with some hot water in it in the bottom, to keep the cakes moist. Enjoy! **Easy Peasy Fruit Cake recipe - All recipes UK** A dark, rich fruit cake for wine and fruit lovers! This is a recipe I use at Christmas and for Birthdays. I prefer to use Jamaican Red Label Wine and White Rum. **Easy apple fruit cake BBC Good Food** More of a cake with fruit (a fruit cake) than a traditional fruitcake, this will be thoroughly enjoyed by all. While the picture shows a full-size **Fruit cake recipes - BBC - Food** Note: This recipe was formerly named Fruitcake Even Fruitcake Non-Lovers Will Love. So if you were looking for that recipe youve found it! **Fruitcake Recipes -** Fruitcake recipes Super-simple fruitcake. 5. (1 rating). This easy fruit cake by one of our younger readers, Bree Hamilton, is simple, uses storecupboard **Light Fruit Cake Recipe - *Video Recipe*** Fragrant spices and dried fruit make fruitcake a perfect winter treat. Weve got dozens of wonderful fruitcake recipes. **Moist Fruit Cake Recipe Chelsea Sugar** This fruitcake is our familys favorite, packed with dates, walnuts, raisins, and glazed cherries. Think raisin bread, on steroids. The recipe comes from the wife of a **Christmas Fruitcake Recipe -** A neighbor gave me this recipe when we first moved to this small town, saying it dated back to the 1800s and everybody in the area made it. I soon discovered **Grace Foods - Christmas Fruit Cake** This cake is packed with more than just fruit - almonds, pecans, berries, raisins and citrus zest - its one amazing treat for the holiday season (or any other time of **Fruitcake Recipes : Food Network Food Network** This is my go-to Christmas cake recipe. The prunes deliver a wonderful moist texture without overpowering the taste. You can vary the fruit and nuts you use **Mrs. Mackinnons Christmas Fruitcake recipe** This is my own recipe and its a family favorite. The mixture of fruits and nuts helps make it a tasty treat. **Free Range Fruitcake Recipe Alton Brown Food Network** About this recipe: Theres more fruit in this cake than you can shake your stick at. Its moist, dense and packed full of plump dried fruit. Enjoy during **Everyones Favorite Fruitcake Recipe King Arthur Flour Our Favorite Holiday Fruitcake Recipe** The cake takes its name from the wife of Jack Turners former headmaster, but the recipe is reportedly an ancient Scottish one. Aluminum foil stands in for the **Holiday Fruitcake Recipe Taste of Home** This cake has all the flavours of Christmas, but wont take ages to make, from BBC Good Food. Using a large metal spoon, gently fold in the fruit until evenly combined. Spoon the batter Recipe from Good Food magazine, December 2005.