

Sparkle Kitchen

Holiday Fruit Cake

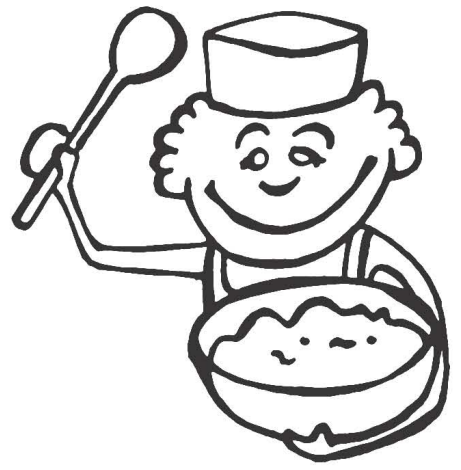
Ingredients

- $\frac{3}{4}$ cup dried cranberries
- $\frac{3}{4}$ cup dried figs, chopped
- $\frac{1}{3}$ cup maraschino cherries, with most of juice drained
- $\frac{1}{4}$ cup candied ginger, chopped
- $\frac{1}{3}$ cup whiskey or bourbon
- 1 stick ($\frac{1}{2}$ cup) butter, softened
- 1 tablespoon vanilla extract
- $\frac{1}{2}$ cup brown sugar
- 1 cup flour
- 1 $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ teaspoon nutmeg
- $\frac{1}{4}$ teaspoon ground cloves
- 2 eggs
- $\frac{1}{3}$ cup pistachios, roughly chopped

Directions

Pre-heat your oven to 325 degrees. Grease and flour a 9 inch round cake pan very well.

In a medium bowl, mix the dried fruit, cherries, candied ginger, and whiskey. Set aside to macerate as you complete the rest of the cake.



Sparkle Kitchen

Holiday Fruit Cake

Continued...

Using a stand mixer if you have one, cream together the butter, vanilla, and brown sugar. In a separate bowl, mix the flour, baking powder, salt, and spices. Gradually add the dry ingredients to the wet. When those are well incorporated, mix in the eggs one at a time, and then the macerating fruit and its juices. Last, fold in the chopped pistachios.

Pour the batter into your prepared pan and bake for about 45 minutes, or until a skewer comes out clean and the edges are starting to brown. Allow the cake to cool for a few minutes before inverting it onto a cutting board. Give it a good “thunk” on the bottom of the pan to dislodge it, and allow to cool completely before setting it right side up on a serving platter. Serve each piece with a dollop of whipped cream or Greek yogurt.

Enjoy!