



# Mini Fruitcakes

These miniature fruitcakes require no mellowing. Enjoy their old-fashioned flavors warm from the oven.

## Ingredients

- ½ cup mixed dried fruit (such as cherries, apricots, figs, dates, pineapple, mulberries, inca berries)
- ¼ cup dried currants
- ¼ cup broken pecans
- 1 TBSP sugar
- ¼ cup plus 8 tsp dark rum, divided
- ½ cup [Pamela's Bread Mix](#)
- ¼ tsp ground cinnamon
- 1/8 tsp baking soda
- 8 TBSP (1 stick) butter, room temperature
- ¼ cup brown sugar, packed
- 1 egg, large
- 2 TBSP molasses
- 2 TBSP half-and-half

## Directions

At least twenty-four hours in advance, chop the mixed dried fruit into small pieces. Tip: spray the inside of the food processor bowl and the blade lightly with oil for easy processing.

Combine the chopped dried fruit with the currants, pecans, granulated sugar, and ¼ cup of the dark rum. Cover and let soak until ready to make fruitcake.

Preheat oven to 325°.

In a small bowl, whisk to combine Pamela's Bread Mix, cinnamon, and baking soda.

In the bowl of a stand mixer or using a hand-mixer, cream the butter. Add the brown sugar and beat until light and fluffy. Add the egg and mix to incorporate. Add the dry ingredients in two batches, alternating with the molasses and milk. Beat for 1 minute on medium-low to form a thick batter. Stir in fruit, pecans and soaking rum.

Prepare a muffin tin with at least 8 cups by buttering thoroughly and dusting with Pamela's Gluten-Free Bread Mix or white rice flour. Spoon batter into prepared pan, filling cups 3/4 full. Bake miniature fruitcakes in preheated 325° oven for 20 to 25 minutes. When done, cakes will shrink from sides of pan and spring back if lightly touched, and a cake tester inserted in the center of one will emerge cleanly.

Sprinkle each cake with 1 teaspoon of the dark rum then let cakes cool in pan for 5 minutes.

Serve warm from the pan or remove to a wire rack to cool completely before storing in an airtight container.

Chef's Note: Make single bite fruitcakes by using mini-muffin tins and paper linings; use 1 TBSP batter and bake 12 to 15 minutes.

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