



Traditional Fruitcake

Bake this old-fashioned fruitcake in a fancy mold and let it mellow for three months (or more or less) in an airtight container for a classic taste of another era. Miniature fruitcake recipe included (requires no mellowing). Made with [Pamela's Bread Mix](#).

Ingredients

- ½ cup mixed candied fruit
- 2 tablespoons candied citron
- ¼ cup dried currants
- ¼ cup broken pecans
- ½ cup dark rum, divided
- ½ cup [Pamela's Bread Mix](#)
- ¼ teaspoon ground cinnamon
- 1/8 teaspoons baking soda
- 8 tablespoons (1 stick) unsalted butter, at room temperature
- ¼ cup brown sugar, firmly packed
- 1 large egg
- ¼ cup molasses
- 2 tablespoons half-and-half

Directions

At least twenty-four hours in advance, chop the candied fruit and citron into small pieces. (Tip: Spray the inside of the food processor bowl and the blade lightly with oil for easy processing.)

Combine the chopped candied fruit and citron with the currants, pecans, and one-quarter 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 a minute on medium low to form a thick batter.

Stir in fruit and soaking rum.

Prepare either a three-and-a-half to four-cup baking mold, a six-by-two-inch cake pan or a six-inch spring-form by buttering thoroughly and dusting with Pamela's Bread Mix or white rice flour. Spoon batter into prepared pan. If making cupcakes, fill cups three quarters full.

Bake cake in preheated 325° oven for 40-45 minutes. Cooking time may vary depending on

baking mold. When done, cake will shrink from sides of pan and spring back if lightly touched, and a cake tester inserted in the center will emerge cleanly.

Let cake cool in pan for ten minutes, then sprinkle with two tablespoons of rum. On a clean work surface, spread out a piece of plastic wrap large enough to wrap the cake. Cut piece of cheesecloth the same size, moisten with a tablespoon of the dark rum, and lay it over the plastic wrap. Turn cake out onto cheesecloth and sprinkle with the last tablespoon of rum. Wrap the still warm cake tightly in each layer, the cheesecloth followed by the plastic wrap. After cake has cooled to room temperature, wrap tightly in heavy-duty aluminum foil as well. Store cake for up to six months in a small tin or other airtight container. Ensure a tight seal on traditional fruitcake tins with a piece of masking tape sealing the edges around the entire tin.

Store in a cool dry place for at least three months to allow rum to mellow (it can be eaten sooner, although traditionally fruitcake is supposed to sit for months.) To store longer, refresh cake by unwrapping, sprinkling with an additional tablespoon of rum, and rewrapping. So refreshed every three months, fruitcakes have been known to keep for years.

For a non-traditional look, bake the fruitcake in a pretty mold and sprinkle with powdered sugar, using a cake stencil for a pretty design. Another variation is miniature fruitcakes (recipe below):



Variation: Miniature Fruitcakes

These miniature delights require no mellowing. Enjoy them warm from the oven.

Prepare muffin tin with at least eight cups by buttering thoroughly and dusting with Pamela's Bread Mix or white rice flour. Make batter as above and spoon into prepared muffin tin. Bake miniature fruitcakes in preheated 325° oven for 20-25 minutes, until tops spring back when lightly touched. Drizzle each cupcake with one teaspoonful dark rum. Let rest in pan for five minutes before removing to wire rack. Cool completely before storing in an airtight container.

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