

Glace Mixed Fruit Bundt Cake

A Newfoundland Christmas tradition, Glace Mixed Fruit Bundt Cake is moist and delicious and perfect for holiday sharing. It's intense sweetness is countered with the tartness and creaminess of the cream cheese and the walnuts mixed inside.

Ingredients:

- 250 grams cream cheese, room temperature
- 1 cup butter, room temperature
- 1 1/2 cups sugar
- 3 large eggs
- 1 1/2 teaspoon vanilla extract
- 2 1/4 cups flour
- 2 teaspoons baking powder
- 1 cup chopped nuts, walnuts or pecans
- 2 cups glace Paradise Fruit Mix

Directions:

In a large bowl, use a handheld mixer to cream together the cream cheese, butter, and sugar.

Add the eggs one at a time and blend into the mixture. Add the vanilla and incorporate well.

Add 2 cups of the flour and baking soda, and continuing to use the mixer, blend well into the butter and cream cheese mixture.

In a small bowl, toss the glace mix and the nuts with 1/4 cup of flour. Be sure to toss well to coat every piece in the bowl.

Add the flour-covered nuts and fruit to the batter and fold in with a spatula. Grease and flour a bundt cake pan and pour in the batter.

Bake at 325 degrees for 60 minutes.

Allow cake to cool for at least 15 minutes before turning out onto a cooling rack. Cool completely; dust with confectioner's sugar and enjoy!

