

Paradise Recipe



Festive Holiday Fruitcake

- 1/3 cup bourbon or orange juice.
- 1 1/2 cups Deluxe Fruit Cake Mix.
- 1 1/2 cups (12 ounces) Glace Colored Pineapple Wedges.
- 1 cup (8 ounces) Glace Whole Red Cherries.
- 1 cup (8 ounces) Glace Whole Green Cherries.
- 1 cup dried apples, coarsely chopped.
- 1 cup pitted dates, coarsely chopped. 2 cups currants or dark raisins.
- 1 cup slivered almonds.
- 1 cup walnut halves.
- 1 3/4 cups all-purpose flour.
- 3/4 cup granulated sugar.
- 3/4 cup packed light brown sugar.
- 1/2 cup butter or margarine, softened.
- 5 eggs.
- 2 tablespoons dark molasses.
- 1 teaspoon ground cinnamon.
- 1/2 teaspoon baking soda.



Pour bourbon over combined fruits and nuts in large bowl; let stand 2 to 3 hours, stirring occasionally. Measure remaining ingredients into large mixing bowl. Beat at low speed until blended; beat at high speed 3 minutes, scraping bowl occasionally. Stir in fruit mixture. Spread mixture evenly in greased 12-cup fluted or angel cake pan, or 2 greased 6-cup fluted cake pans. Press mixture firmly into pan.

Bake in pre-heated 275-degree oven until toothpick inserted in center of cake comes out clean, 3 to 3 1/2 hours. Cool in pan on wire rack 20 minutes; invert onto wire rack and cool completely.

Makes 1 large or 2 small fruitcakes.