

Light Fruitcake

Ingredients:

Fruit

- 1 cup raisins
- 1 cup dried cherries
- 1 cup dried cranberries
- 1 cup dried pineapple (chopped)
- 1 cup candied lemon peel (or candied mixed peel)
- 1¾ cup candied red cherries (red and green glace cherries, quartered or chopped)
- ¾ cup brandy (or rum, whiskey, orange juice, orange pineapple juice, or apple juice - plus more for brushing over the top of the cake)

Cake

- 1 cup butter (room temperature)
- 1¾ cup sugar
- 2 teaspoon baking powder
- 2 teaspoon vanilla extract
- 1 teaspoon salt
- ½ teaspoon nutmeg
- ¼ cup light corn syrup
- 5 large eggs (room temperature)
- 3¾ cup all-purpose flour (spoon and leveled)
- 1 cup milk (room temperature)
- 2 cups shredded coconut
- 1 large lemon (optional, zested)



Directions:

Prepare The Fruit

In a large bowl, combine your raisins, dried cherries, dried cranberries, dried pineapple, and candied lemon peel or mixed peel.

Cover the fruit with the liquid of your choice (brandy, rum, whiskey, orange juice, orange pineapple juice, or apple juice). Cover the bowl and allow the fruit to soak overnight (up to 2 days) at room temperature, stirring occasionally.

Prepare The Cake

Preheat your oven to 300°F (150°C) and lightly grease and flour two 9x5 loaf pans.

In a large mixing bowl (or your stand mixer), cream together the room-temperature butter and sugar until fluffy and light.

Beat in the light corn syrup, baking powder, vanilla extract, salt, and nutmeg until well combined.

Add the room-temperature eggs one at a time, making sure to beat well in between each addition and scraping down the bottom and sides of the mixing bowl if necessary.

Alternate between adding the all-purpose flour and the room-temperature milk. Make sure you only mix long enough for the flour to be just combined, being careful to avoid over-mixing the batter.

Pour the soaked fruit into the batter without draining off the liquid, as well as the candied cherries, coconut, and optional lemon zest. Stir until all of the fruit is evenly distributed.

Pour the batter into the prepared loaf pans, only filling them $\frac{3}{4}$ of the way full.

Bake the cakes in the preheated oven at 300°F (150°C) for 80-110 minutes. Your cakes will be ready when they are a nice golden-brown color and a toothpick inserted into the middle comes out clean with only a few moist crumbs. *If your cake is browning too much while baking, you can place a piece of aluminum foil over the top and allow it to finish baking.

Once baked, remove the cakes from the oven and brush the top of them with your preferred apple juice or liquor while they are still warm.

Once your fruitcakes have cooled entirely, wrap them tightly in plastic wrap and let them rest for at least 24 hours.