

White Fruitcake

Makes 2 loaves

Ingredients

1/4 cup chopped mixed candied fruit
1/4 cup dried cranberries
1/2 cup raisins
1/2 cup roasted chopped walnuts (bake on cookie sheet at 350 for 10 minutes)
1 1/2 cups all-purpose flour, 1/4 reserved
1 cup butter, softened
1 cup sugar
3 large eggs

Directions

Preheat oven to 275°. Line bottoms of 2 greased 9x5-in. loaf pans with parchment; grease parchment.

In a small bowl, toss candied fruit, dried cranberries, raisins and walnuts with 1/4 cup flour.

In a mixer, cream butter and sugar until light and fluffy.

Add eggs, one at a time, beating well after each is added.

Gradually beat in remaining flour.

Fold in fruit mixture.

Transfer half into each pan.

Bake until a toothpick inserted in center comes out clean, 50-60 minutes.

Cool in pans 10 minutes before removing to wire racks to cool.

Can also be made in cake pans, reduce baking time to 40-50 minutes.