

## Christmas Fruitcake



**Rated:** ★★★★★

**Prep Time:**  
20 Minutes

**Ready In:** 11  
Days

**Submitted By:** Karen  
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**Cook Time:**  
45 Minutes

**Servings:** 8

"It's a shame that fruitcake as a species gets such a bad rap. With its two key ingredients--rum and butter--it ought to be a hit. This recipe includes dried cherries, mango, cranberries, and currants soaked in rum overnight (a week or a month or more is even better). After it's baked, it ages in cheesecloth with additional splashes of rum. Let it ripen for 10 weeks for best flavor."

### INGREDIENTS:

1/8 cup chopped dried cherries	1 egg
1/8 cup chopped dried mango	1/2 cup all-purpose flour
1/4 cup dried cranberries	1/8 teaspoon baking soda
1/4 cup dried currants	1/4 teaspoon salt
2 tablespoons chopped candied citron	1/4 teaspoon ground cinnamon
1/4 cup dark rum	1/4 cup unsulfured molasses
1/2 cup butter	2 tablespoons milk
1/4 cup packed brown sugar	1/4 cup chopped pecans
	1/4 cup dark rum, divided

### DIRECTIONS:

1. Soak cherries, mango, cranberries, currants, and citron in 1/4 cup rum for at least 24 hours. Cover tightly, and store at room temperature.
2. Preheat oven to 325 degrees F (165 degrees C). Butter a 6x3-inch round pan or loaf pan and line it with parchment paper.
3. In a large bowl, cream together butter and brown sugar until fluffy. Beat in egg. Whisk together flour, baking soda, salt, and cinnamon; mix into butter and

