

Our State eats

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Horne Family Fruitcake

Yield: 12 to 16 servings.

- 4 cups all-purpose flour
- 2¼ cups granulated sugar
- 1 stick salted butter
- 1 cup sweet wine, such as cream sherry, or apple juice
- 1½ teaspoons lemon extract
- 4 large eggs
- 3 cups walnuts, chopped
- 1 (8-ounce) jar cherries, drained
- 1½ cups unsweetened shredded coconut
- 4 ounces citron
- 8 ounces dried pineapple, chopped
- 1 pound golden raisins
- ½ teaspoon ground nutmeg
- ½ teaspoon almond extract
- 1 (12-ounce) jar pineapple preserves or orange marmalade

Preheat oven to 275°. Grease a 9-inch Bundt pan or two 6-inch Bundt pans with cooking spray.

Mix all ingredients together in a large bowl until well incorporated. Press cake mixture evenly into the pan. Place Bundt pan into a broiler pan filled with 4 cups of water. Bake for 3 hours.

Note: Recipe yields 1 large 8-pound cake or 2 small 4-pound cakes.



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