

# Brandied Fruit Cake

written by The Recipe Exchange | October 21, 2017

## **Ingredients**

1 cup melted butter  
2 eggs  
 $\frac{1}{2}$  tsp salt  
1 tsp baking soda  
1 cup chopped pecans  
1  $\frac{3}{4}$  cups sugar  
3 cups flour  
 $\frac{1}{4}$  tsp nutmeg  
2 cups brandied fruit, DRAINED (recipe follows)

## **Directions**

Preheat oven to 350. Beat melted butter and sugar together. Beat in eggs. Sift dry ingredients together and add to butter mixture. Add brandied fruit & nuts (makes a very thick batter).

Grease and flour, or spray with baking spray, one Bundt Pan, Tube Pan or 5 mini-loaf pans. Bake large cake for 1 hour, or longer as needed until toothpick inserted comes out clean (mini loaves 40-45 minutes.) It will have a thick crust but will be nice & moist inside.

### For Brandied Fruit Sauce

1 cup chunk pineapple, drained  
1 cup maraschino cherries, drained  
1 cup sliced peaches, drained  
3 cups sugar  
6 tbs. Brandy

### 1st week:

1 cup chunk pineapple, drained  
1 cup sugar  
2 tablespoons brandy

Combine in a large glass container with a loose top. Stir occasionally.

### 3rd week:

1 cup maraschino cherries, drained  
1 cup sugar  
2 tablespoons brandy  
Stir occasionally

### 5th week:

1 cup sliced peaches, drained  
1 cup sugar  
2 tablespoons brandy  
Stir occasionally

Sauce is ready to use in 6 weeks time from 1st week. To keep sauce growing, repeat above procedure no more than every 2 weeks. Canned apricots & Queen Ann cherries can also be used. Very good over ice cream & pound cake.