

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.