

Ever So Easy Fruitcake

written by The Recipe Exchange | November 16, 2014

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon baking soda
2 eggs, slightly beaten
1 (27-ounce) jar NONE SUCH® Ready-to-Use Mincemeat (Regular or Brandy and Rum)
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
2 cups (1 pound) mixed candied fruit
1 cup coarsely chopped nuts

Directions

Preheat oven to 300°F. Grease and flour 10-inch bundt pan. Combine flour and baking soda; set aside. In large bowl, combine remaining ingredients; blend in dry ingredients. Pour batter into prepared pan. Bake 1 hour and 45 to 50 minutes or until toothpick inserted comes out clean. Cool 15 minutes. Turn out of pan. Garnish as desired.

Variations:

Fruitcake Bars: Grease a 15×10-inch jellyroll pan; spread batter evenly in pan. Bake 40 to 45 minutes. Cool. Glaze if desired. Makes about 4 dozen bars.

Fruitcake-in-a-Can: Grease three 1-pound coffee cans; fill each can with about 2 2/3 cups batter. Bake 1 hour and 20 to 25 minutes. Or grease eight 10 3/4-ounce soup cans; fill each with 1 cup batter. Bake 50 to 55 minutes.

Bundt Fruitcake: Generously grease and flour a 10-inch bundt pan; turn batter into pan. Bake 1 hour and 45 to 50 minutes.

Tip: To substitute condensed mincemeat for ready-to-use mincemeat, crumble 2 (9-ounce) packages NONE SUCH® Condensed Mincemeat into small saucepan; add 1 1/2 cups water. Boil briskly 1 minute. Cool. Proceed as recipe directs.