



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

DEC 2014
Recipe 66

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Traditional Holiday Fruitcake

PREPARATION

- 1 - Position rack in lowest third of oven and preheat to 250°. Grease and flour a bundt pan and set aside.
- 2 - In a large bowl, mix pecans and fruit with 3 tablespoons of flour. In another large bowl, cream butter with sugar until light and fluffy. Beat in eggs, one at a time, beating well after each. Stir in vanilla extract.
- 3 - Sift 1 3/4 cups flour with baking powder and salt. Add dry ingredients to batter and stir until blended. Mix fruit and nuts into batter.
- 4 - Put batter into prepared pan. Bake until golden brown and tester inserted into center comes out clean, about 2.5 hours.
- 5 - Cool in pan on rack for 15 minutes. Turn out onto rack and cool completely. Dust with powdered sugar.

Traditional Holiday Fruitcake

Cook's Note: This traditional recipe uses many local specialty items such as cherries and fresh walnuts in the creation of a delicious holiday treat.

Happy Holidays!
-George



(photo by Marc-Henri)

INGREDIENTS

- 1 1/2 cups chopped walnuts
- 1 1/2 cups chopped pecans
- 16 oz. candied pineapple, chopped
- 8 oz. candied cherries, halved
- 4 oz. candied orange peel
- 1 3/4 cups plus 3 tablespoons all-purpose flour
- 1 cup butter, room temperature
- 1 cup sugar
- 5 eggs
- 1 tablespoon vanilla extract
- 1/2 teaspoon baking powder
- pinch of salt
- powdered sugar

COOK'S NOTE:

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Bon Apetit!
-George