



Crushed Pineapple Fruitcake

Savannah · 28/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

10 hrs 45 mins

Description

This is a very good cake for Christmas Do not double this recipe You dont need to age this cake

Ingredients

— - ¾ cup butter - 1 cup white sugar - 2 eggs - 2 cups all-purpose flour - 2 teaspoons baking powder - 1 teaspoon salt - 1 teaspoon almond extract - 3 cups golden raisins - ½ cup red candied cherries - 1 cup candied mixed fruit peel - 1 (15 ounce) can crushed pineapple with juice

Instructions

1. Line an angel food pan with parchment paper and brush with melted butter. Cream butter or margarine
2. and then beat in sugar. Beat in eggs one at a time
3. beating well after each addition. Stir in extract. Mix in flour
4. baking powder
5. and salt. Stir in raisins
6. cherries
7. pineapple
8. and mixed peel. Cover bowl and let sit at room temperature
9. 8 hours to overnight. Bake at 300 degrees F (150 degrees C) for 2 1/2 hours with a pan of hot water placed on the lowest rack of your oven during baking. Brush warm cake with some melted butter.