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AMERICAN-STYLE WEDDING FRUITCAKE

YIELD: Two 10" round cakes

Ingredients

FOR THE FRUIT

- 50 g dried cherries
- 50 g dried blueberries
- 50 g dried cranberries
- 50 g dried apricot
- 50 g dried pineapple
- 50 g shredded coconut
- 1 cup (240 ml) whiskey
- 50 g dried cranberries
- 50 g dried apricot
- 50 g dried pineapple
- 50 g shredded coconut
- 1 cup (240 ml) whiskey

FOR THE CAKE

- 170 g (6 ounces/1½ sticks) unsalted butter, at room temperature
- 170 g (6 ounces) granulated sugar
- 4 large eggs
- 255 g (8 ounces) all-purpose flour
- 1 teaspoon baking powder
- 2 teaspoons white vinegar
- 2 teaspoons Madagascar bourbon vanilla
- ½ teaspoon ground nutmeg

Preparation

SOAK THE FRUIT

1. Gather all the dried fruit and give it a rough chop to break up the larger pieces.
2. Place the fruit in a bowl and cover with the whiskey. Let soak overnight.
3. Drain the fruit before adding to the batter.



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MAKE THE CAKE

1. Grease pans and set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar on low until light and fluffy, about 5 minutes.
3. Turn the mixer to medium and add the eggs one at a time, scraping the bowl between each addition.
4. Add all remaining ingredients, including the dried fruit, and mix on low until incorporated.
5. Bake at 350 F (175 C/gas 4) for 30 to 45 minutes, or until a toothpick inserted in the center comes out clean.

ALMOND FILLING

YIELD: Enough to fill two 10" round cakes

Ingredients

- 1 pound (455 g/4 sticks) butter, at room temperature
- 8 ounces (225 g) almond paste
- 4 ounces (115 g) confectioners' sugar
- 2 tablespoons Madagascar bourbon vanilla
- Pinch of salt

Method

1. In the bowl of a stand mixer fitted with the paddle attachment cream the butter and almond paste at medium speed until smooth.
2. Run the mixture through a strainer.
3. Return the mixture to the bowl, add the sugar, vanilla, and salt and mix on low until fully incorporated