

## Candied Holiday Fruitcake



3 cups chopped pecans  
16 oz. candied pineapple, chopped  
8 oz. candied cherries, halved  
4 oz. candied orange peel  
1  $\frac{3}{4}$  cups plus 3 tbsp. all-purpose flour  
1 cup butter, room temperature  
1 cup sugar  
5 eggs  
1 tbsp. vanilla extract  
 $\frac{1}{2}$  tsp. baking powder  
Pinch of salt  
Powdered sugar

Position rack in lowest third of oven and preheat to 250°. Grease and flour a bundt or tube pan and set aside.

In a large bowl, mix pecans and fruit with 3 tbsp 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.

Sift 1  $\frac{3}{4}$  cups flour with baking powder and salt. Add dry ingredients to batter and still until blended. Mix fruit and nuts into batter.

Put batter into prepared pan. Bake until golden brown and tester inserted into center comes out clean, about 2  $\frac{1}{2}$  hours. Cool in pan on rack for 15 minutes. Turn out onto rack and cool completely. Dust with powdered sugar.

Enjoy!

*--Never Enough Thyme*

<http://www.lanascooking.com>

Original recipe from November 1991 *Bon Appetit* magazine