Sic Semper Fruitcake

Virginia Agriculture Product Providers:

Byrd Mill, Ashland; Homestead Creamery, Wirtz; The Byrd Farm, Columbia; Liz is Nuts, Suffolk; Po River Apiary, Spotsylvania; Mother Earth Products, Harrisonburg; Virginia Diner Inc., Wakefield; White House Foods, Winchester; C.F. Sauer Company, Richmond

Ingredients:

1/2 cup butter (Homestead Creamery)

64 oz bottle of apple juice (White House Foods)

3/4 cup granulated sugar

1 teaspoon ground cinnamon (C.F. Sauer)

1/2 teaspoon ground ginger (C.F. Sauer)

2 teaspoons baking powder

1/2 teaspoon salt

1 teaspoon vanilla (C.F. Sauer)

2 large eggs (Byrd Farm)

1 1/2 cups unbleached all-purpose flour (Byrd Mill)

1 cup mixed dried fruits of your choice (Mother Earth Products)

1/2 cup diced walnuts or pecans (Liz is Nuts)

1/2 cup red cherries, halved (Mother Earth Products)

1/2 cup crushed peanuts (Virginia Diner)

Honey (Po River Apiary)

Directions:

- Soak dried fruit overnight in apple juice. After soaking, reserve one cup of applejuice and then drain the excess.
- Preheat the oven to 350°F. Lightly grease a 9" x 5" loaf pan.
- Place the butter, granulated sugar, cinnamon, ginger, baking powder, salt and vanilla in a bowl and beat till smooth.
- Add the eggs one at a time, beating well after each addition.
- Add the flour, stirring to combine.
- Stir in the fruits, nuts, cherries and reserved cup of apple juice.
- Spoon the batter into the prepared pan, smoothing the top.
- Bake the cake for 60 minutes, tent with aluminum foil.
- Remove the cake, brush with honey and sprinkle on crushed peanuts. Bake for an additional 15 minutes.
- Remove the cake from the oven and after 20 minutes loosen its sides and turn it out of the pan onto a rack to cool.





