

# Beth's Holiday Fruitcake

## Ingredients

1 cup golden raisins  
1 cup raisins  
1 cup currants  
3/4 cup chopped pecans  
3/4 cup chopped walnuts  
3 cups unbleached white flour or 2 3/4 whole wheat flour  
1/2 cup butter or vegan margarine  
1 cup brown sugar  
3 eggs or soy egg substitute  
1/3 cup light corn syrup  
2/3 cup orange juice  
1/3 cup light corn syrup (heat to glaze loaf)  
1/3 cup whole pecans, for garnish

## Method

Combine fruits and nuts with 1 cup flour. Mix well and set aside. Cream butter and sugar until light in a large mixing bowl. Add eggs and beat well. Combine corn syrup and orange juice in a glass, stir to mix. Add to creamed mixture alternately with remaining 2 cups flour. Fold in fruit and nut mixture. Mix well. Pour into 2 lightly oiled and floured loaf pans or 1 large Bundt pan or 8 mini loaf pans. Bake in preheated 350 degree oven for 1 hour or until center is done and crust is golden, use less time for mini pans. Remove from oven and completely cool in pans. Loosen edges of pan and place onto rack top side up. Glaze top and sides with hot corn syrup. Decorate with whole pecans and dried cherries, if desired. When set, brush with second coat of syrup. Allow to dry before wrapping in foil. Store in the refrigerator 2 to 8 weeks to blend and mellow flavors. Slice very thin to serve 24.

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### Note

Calories: 259, total fat: 10g, dietary fiber: 2g, protein: 4g, potassium: 256mg