

Overnight Fruitcake©

Makes 2–12 inch loaves

Ingredients:

2–8.1 oz. pkgs. White Lily™ Strawberry Muffin Mix
1 1/2 cups dried blueberries
2 1/2 cups Craisins
2 cups walnuts, chopped
1 large apple, peeled, cored, sliced
2 cups whipping cream
2 tsp. almond extract
1 Tbsp. vanilla extract
4 med. or 3 lg. eggs

Method:

Preheat conventional oven to 375°, convection oven to 350°.

In a large mixing bowl, fold together the muffin mix, dried blueberries, Craisins and walnuts with a spatula.

In a mixing bowl, whisk together the whipping cream, extracts and eggs. Pour egg mixture over the fruit mixture and fold together until dry ingredients are blended into the cream mixture.

Spray 2–10 inch bread molds or 3–8 inch molds with a non-sticking spray. Ladle mixture into molds. Bake 50–55 minutes or until a cake tester comes out clean.

Glaze–Ingredients:

3 oz. Kerry Gold™ butter
1/2 cup sugar
1/4 cup rum, plain, spiced or other

Method:

Heat butter and sugar. Sugar is melted when it becomes foamy. Stir constantly. Turn fire off and add rum. Stir together.

When cakes come out of oven, poke holes in the tops. Heat glaze again and pour boiling, hot glaze over the top. Let sit about 10 minutes. Loosen sides of cakes with a paring knife. Unmold onto a cake rack and turn so top is up. Let cakes cool and refrigerate 1–2 hours. Then pack airtight in plastic and foil and refrigerate 24 hours.

Hint: Slice fruitcake with a ridged, not serrated bread knife.

