

## Fruit Poundcake

Ingredients				Bakers %
Butter (room temperature)	2 Cups	1.00 lb.	454 grams	90.9%
Nutmeg	2 tsp.	0.01 lb.	4.5 grams	.9%
Salt	1 tsp.	0.01 lb.	.5 grams	.9%
Sugar	2 1/3 cups.	1.40 lbs.	635 grams	127%
Eggs	10 large	1.25 lbs.	567 grams	113.6%
Cake flour sifted**	4 cups	1.10 lbs.	499 grams	100%
Rum or port wine	3/4 cup	0.33 lb.	150 grams	30%
Golden raisins	1 cup	0.30 lb.	136 grams	27.2%
Candied mixed citrus peel*	4 cups	1.50 lb.	680 grams	136%
Cake flour for dusting fruit	1/4 cup	0.05 lb.	22.6 grams	4.5%
<b>Total</b>		6.95 lbs.	3152 grams	

### METHOD

- In a plastic container with lid add the golden raisins, mixed citrus peel and rum. Mix well, cover and let macerate for 24 hours.
- In a 5 quart mixer fitted with paddle attachment mix the butter, salt and nutmeg for 5 minutes. Add sugar mix for an additional 5 minutes. Add eggs one at a time mixing well between each addition of egg.
- Add flour all at once. Mix just until well mixed.
- Add cake flour for dusting fruit to the fruit, quickly mix with spoon. Add candied fruit mixture to the batter and mix quickly. Approximately 1 minute.
- Pour fruit cake batter into parchment lined bread pans 3/4 full. Smooth top surface.

### BAKING

- Place cakes in cold oven. Turn oven on to 300 degrees F (149 degree C) and bake for approximately 1 1/2 hours. Test for doneness with toothpick into the center of the center cake in oven.
- Remove from oven and let cool 10 minutes. Remove cakes from metal pans, cool on cake cooling rack until room temperature. Package. Best served 24 hours after baking.
- \* fresh home made candied citrus peel of grapefruit and orange is the best combination with an addition of just a little dried cranberries for color.
- \*\* When using cup measurements, measure first, then sift flour.