



# Fruitcake

MIX



OUR HOLIDAY RECIPES

# Fruitcake

MIX

Bake a holiday tradition; classic fruitcake recipe, easy to customize with your favorite flavors by adding dried fruit, nuts, or chips.

BAKES TWO.  
**STANDARD**  
LOAF CAKES

Traditional



NET WT 20 OZ (1 LB 4 OZ) 567g U

Serving suggestion

100144M405L

## Nutrition Facts

Serving Size 4 tbsps mix (38g)  
Servings Per Container about 15

Amount Per Serving	Mix	Prepared
<b>Calories</b>	140	380
Calories from Fat	0	90
	% Daily Value**	
<b>Total Fat 0g*</b>	0%	16%
Saturated Fat 0g	0%	31%
Trans Fat 0g		
<b>Cholesterol 0mg</b>	0%	21%
<b>Sodium 125mg</b>	5%	7%
<b>Total Carbohydrate 32g</b>	11%	21%
Dietary Fiber 1g	2%	10%
Sugars 15g		
<b>Protein 3g</b>		
Vitamin A	0%	15%
Vitamin C	0%	0%
Calcium	6%	8%
Iron	6%	10%
Thiamin	10%	10%
Riboflavin	6%	10%
Niacin	6%	8%
Folic Acid	8%	10%

\*Amount in Mix Prepared contributes an additional 240 Calories (90 Calories from Fat). 11 g Total Fat (6 g Saturated Fat), 60 mg Cholesterol, 35 mg Sodium, 30 g Total Carbohydrate (2 g Dietary Fiber, 31 g Sugars), 2 g Protein.

\*\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

**INGREDIENTS:** King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Cane Sugar, Baking Powder (monocalcium phosphate, baking soda, cornstarch), Molasses (molasses, maltodextrin), Natural Flavors, Sea Salt. **CONTAINS:** Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.  
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800 827 6836 | KingArthurFlour.com

**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

OUR HOLIDAY RECIPE FOR

## Traditional Fruitcake

Fall in love with fruitcake! Our premium cake mix makes traditional fruitcake loaves studded with your favorite dried fruits and nuts, perfect for giving.



### YOU'LL NEED

- 20** ounces (about 4 cups) dried fruits
- 1/4** cup water or liquor of your choice
- 1 1/2** sticks (12 tablespoons) butter, softened
- 3** large eggs
- 1/4** cup light corn syrup
- 1/2** cup milk
- 1** cup chopped nuts or chocolate chips, optional
- 1** cup candied red cherries, optional

**BAKES TWO 8 1/2" X 4 1/2" PANS, THREE 7" X 4" PANS, OR SIX 5 1/2" X 3" PANS**

- 1 • COMBINE** fruit and candied cherries, if using, in a medium-sized non-reactive bowl. Stir in 1/4 cup water or liquor. Cover and let sit overnight. **Note:** If in a hurry, microwave mixture for 1 minute; use as soon as completely cooled.
- 2 • PREHEAT** oven to 300°F. Lightly grease pans of your choice.
- 3 • BEAT** butter and cake mix until no chunks of butter remain. Add eggs, one at a time, scraping bowl and mixing until well-combined. Add corn syrup and milk, and beat until fluffy, scraping often. Fold in fruit mixture and nuts (if using).
- 4 • DIVIDE** batter between pans, filling each about 2/3 full.
- 5 • BAKE** 8 1/2" x 4 1/2" loaves for 70-80 minutes, until a cake tester comes out clean. Smaller loaves will take 40-60 minutes, depending on size.
- 6 • COOL** for 10 minutes, then turn out of pans.
- 7 • BRUSH** with syrup, brandy, or liquor of your choice while still warm. When completely cool, wrap well and let rest for at least 24 hours before serving.

### BAKER'S TIP:

To make muffins: Fill greased or lined muffin cups 3/4 full, and bake in a preheated 300°F oven for 40-50 minutes. Makes 26-30 muffins.

### COMPLIMENTS OF

The King Arthur Flour Kitchen

TRADITIONAL

## Fruitcake

CAKE MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

### BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.  
855.371.BAKE (2253)  
[KingArthurFlour.com/contact](http://KingArthurFlour.com/contact)

**100% EMPLOYEE-OWNED.  
100% COMMITTED TO QUALITY.**



We're committed to using the power of business as a force for social and environmental good.

BEST IF BAKED BY:



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