

# Best Holiday Fruitcake

Yield: 10 min  
Total Time: 135 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-sweet-bread-with-raisons-and-cherries-recipe>

## Ingredients:

- 1 teaspoon baking soda
- 1 cup sour cream
- 1 cup dates chopped
- 2 cups raisins
- 1/2 cup cherries chopped glazed, can sub dried sweetened cranberries
- 1 cup chopped walnuts
- 2 cups all-purpose flour divided into 1/4 cup and 1 3/4 cups
- 1/2 cup butter 1 stick
- 1 cup granulated sugar
- 1 large egg room temperature
- 1 Orange
- 1 teaspoon salt
- 2 ounces brandy optional

## Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 78 grams
3. Cholesterol: 60 milligrams
4. Fat: 23 grams
5. Fiber: 5 grams
6. Protein: 7 grams
7. SaturatedFat: 9 grams
8. Sodium: 460 milligrams
9. Sugar: 49 grams

---

Thank you for visiting our website. Hope you enjoy Best Holiday Fruitcake above. You can see more 16 swiss sweet bread with raisons and cherries recipe Unlock flavor sensations! to get more great cooking ideas.