## RecipesCh@~se

## **Southern Fruitcake**

Yield: 32 min Total Time: 110 min

Recipe from: https://www.recipeschoose.com/recipes/traditional-southern-fruitcake-recipe

## **Ingredients:**

- 4 cups chopped pecans
- 1 3/4 cups candied pineapple chopped
- 1 1/2 cups dried peaches chopped, or apricots
- 1 1/2 cups golden raisins
- 2 cups all-purpose flour divided
- 1 cup butter softened
- 1 cup brown sugar packed
- 5 eggs
- 1 cup peach or apricot nectar, divided
- 1/2 cup honey
- 1/4 cup milk
- 1 1/2 teaspoons ground cinnamon
- 3/4 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground allspice

## Nutrition:

- 1. Calories: 280 calories
- 2. Carbohydrate: 31 grams
- 3. Cholesterol: 50 milligrams
- 4. Fat: 17 grams
- 5. Fiber: 3 grams
- 6. Protein: 4 grams
- 7. SaturatedFat: 4.5 grams
- 8. Sodium: 110 milligrams
- 9. Sugar: 21 grams

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