
Irish Fruitcake

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St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

This is a special occasion cake in Ireland. It is used as the top layer of many wedding cakes.

2 cups sugar
1 cup butter
3 cups raisins
1 cup walnuts, coarsely chopped
2 cups water
1/2 cup dark rum
4 cups flour
2 teaspoons cinnamon
1 teaspoon salt
1 teaspoon baking soda

Preheat the oven to 350 degrees.

In a large pot, mix the sugar, butter, raisins, walnuts and water. Bring to a boil. Stir. Remove from the heat and cool.

Add the rum to the mixture. Stir.

In a separate bowl, mix the flour, cinnamon, salt and baking soda. Add to the cooled liquid mixture and mix well. Pour into a well-greased bundt pan.

Bake in the oven for 45 minutes or until light brown.

Per Serving (excluding unknown items): 7327 Calories; 262g Fat (32.2% calories from fat); 98g Protein; 1144g Carbohydrate; 41g Dietary Fiber; 497mg Cholesterol; 5348mg Sodium. Exchanges: 26 Grain(Starch); 4 Lean Meat; 22 1/2 Fruit; 49 Fat; 27 Other Carbohydrates.