

# *From the kitchen of Mrs. Saint Nick*



## *Not-Too-Fruity Fruit Cake*

### Ingredients

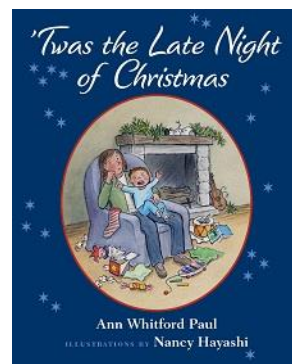
- 1 cup softened butter
- 2 and ½ cups sugar
- 6 eggs at room temperature
- 3 cups cake flour
- 1 cup sour cream
- ½ cup whiskey
- 1 cup of your favorite dried fruits
- 1 cup chopped pecans

### Directions

Preheat oven to 325 degrees. Grease and flour a bundt pan.

Add whiskey to your favorite dried fruits and let steep.

Cream butter until light. Gradually add sugar. Add eggs one at a time and beat until very smooth. Add flour alternately with sour cream and the whiskey and dried fruit. Beat just until blended. Fold in pecans. Bake in prepared pan for about 1 hour and 15 minutes. Let cool and unmold.



<http://mrssaintnick.wordpress.com>