



## Classic Monroe County Fruitcake (Miss Sook's recipe, updated)

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From *To Fill a Mockingbird*, a collection of recipes from receptions at the Monroe County Heritage Museum in Monroeville, Alabama. (This cookbook includes an entire chapter called *Fruitcake*, with over 40 recipes for fruitcakes, fruitcake cookies, and fruit "rocks"!)

For a copy of the cookbook, call or visit the Monroe County Museum at 251-575-7433 or [monroecountymuseum.org](http://monroecountymuseum.org)

Makes 3 loaves

1 pound candied pineapple	1½ cups butter or margarine
½ pound candied ginger	2 cups sugar
½ pound candied red cherries	10 eggs
½ pound candied green cherries	1 teaspoon baking powder
½ pound candied lemon peel	1 teaspoon salt
½ pound candied orange peel	½ cup bourbon
½ pound pitted dates	1 teaspoon lemon extract
1 pound white and dark raisins, mixed	1 teaspoon vanilla extract
5 cups chopped pecans	1 teaspoon ground cinnamon
4 cups all-purpose flour, divided	1 teaspoon ground ginger
	1 cup bourbon

Preheat oven to 300 degrees. Grease three 9- x 5- x 3-inch loaf pans. Line pans with parchment paper and grease paper.

Chop all fruit and nuts and combine with 2 cups flour, stirring to coat well. Set mixture aside.

Cream butter in a large mixing bowl; gradually add sugar, beating until light and fluffy. Add eggs one at a time, beating well after each addition.

In a medium bowl, combine remaining 2 cups flour, baking powder, and salt; mix well. Add to creamed mixture alternately with ½ cup bourbon, beginning and ending with flour mixture. Mix well after each addition. Stir in flavorings, spices, and fruit-nut mixture.

Spoon batter into prepared loaf pans. Place a large pan of boiling water on lower oven rack. Cover loaf pans tightly with foil and place on the center rack. Bake at 300 degrees for 2 hours and 15 minutes.

Remove foil and bake an additional 30 minutes, or until a wooden pick inserted in center comes out clean.

Sprinkle each loaf with 1/3 cup bourbon; cool 10 minutes in pans. Remove loaves from pans; place on wire racks and cool completely.

**Note:** Cooking the cakes covered, sitting above a pan of boiling water in the oven, mimics the steaming required in Sook's classic recipe.