

Fruited Pound Cake (Karen's Kitchen)

These wonderful pound cakes are great to give to family and friends during the holidays.

Yield

6 mini loaves* (48 servings)

Ingredients

2 1/4 cups all-purpose flour

1 1/2 cups granulated (white) sugar

1 cup butter, room temperature

1 (8-ounce) package cream cheese, room temperature

4 large eggs

1 1/2 teaspoons baking powder

1 1/2 teaspoons vanilla extract

1 1/2 cups mixed candied fruit, chopped

1/2 cup chopped walnuts

Directions

Preheat oven to 350°F (177°C). Grease six 5 1/2 x 3-inch mini loaf pans* with Pan Release or cooking spray.

Method:

In a large bowl, combine 1 1/4 cups flour and all ingredients except candied fruit and walnuts. Beat at medium speed until well mixed. Stir in remaining 1 cup flour, candied fruit and walnuts by hand. Pour into prepared loaf pans.

Bake for 45 to 55 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan. Cool completely.

Additional Information

* Two greased (8 x 4-inch) loaf pans can be substituted for the mini loaf pans. Bake for 50 to 60 minutes.

Chocolate Mousse Cake

This chocolate cake frosted with a rich and creamy chocolate mousse would make an excellent addition to your holiday table...[From Karen's Kitchen](#)

Lemon Cream Cupcakes

These delicate cupcakes are a refreshing treat anytime...[Karens Kitchen](#)

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Add sufficient cream to 2 cups of confectioners' sugar to make of spreading consistency. Add dash of salt and 1 teaspoon of vanilla

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