

Sue's Christmas Fruitcake

1 cup	mixed candied fruit
1 cup	mixed candied peel
1 cup	sultana raisins
1 cup	golden raisins
¼ cup	brandy or rum
½ cup	blanched slivered almonds
½ cup	chopped walnuts or pecans
1 cup	gluten free flour blend
¼ cup	butter (room temp)
6 tbsp	white sugar
½ cup	brown sugar
3	eggs
½ tsp	vanilla
¼ tsp	almond extract
¼ tsp	baking soda
¼ tsp each	cinnamon, allspice & mace
1 tsp	gum (guar or xanthan)

Combine candied fruit and raisins, add brandy or rum, let stand for at least 2 hrs, stirring once or twice. Add almonds and nuts to fruit and toss with 1/4 cup of flour.

Cream butter and sugar in mixer, add brown sugar. Beat in eggs one at a time. Beat in vanilla and almond extract.

Combine remaining flour, soda, spices and gum. Add flour mixture and fruit mixture to mixer bowl and mix thoroughly.

Spoon into one large buttered loaf pan or 2 small loaf pans.

Bake in 275° oven for about 3 hrs or until cake is firm. Bake for 2-2 ½ hrs for small loaves. To ensure cake is moist, place a pan of water on lowest shelf in the oven. Cool for 30 mins before removing from pan. Once cooled, brush with brandy or rum and wrap in plastic wrap and store in a cool place for up to 6 weeks. Unwrap periodically and brush with brandy or rum.