

# Apricot-Bourbon Fruitcake

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## Yield: 16 slices

*1 cup dry-roasted salted pistachios*  
*2 1/2 cups all-purpose flour*  
*1 cup dried apricots, quartered*  
*1 cup dried peaches, quartered*  
*1/2 cup bourbon*  
*1/2 teaspoon salt*  
*1/2 teaspoon baking powder*  
*1/2 teaspoon ground ginger*  
*1/4 teaspoon baking soda*  
*1 cup butter, softened*  
*2 cups sugar*  
*6 eggs*  
*1 cup sour cream*  
*1/4 cup apricot nectar*  
*2 teaspoons vanilla*  
*1/2 cup water*  
*1 vanilla bean, split lengthwise*  
*1 to 2 cups fruit (dried apricots, sliced kumquats, sliced oranges and/or sliced grapefruit)*  
*bourbon (for drizzling)*  
*fresh thyme sprigs (for garnish)*

## Preparation Time: 1 hour

Preheat the oven to 325 degrees.

Grease and flour a 10x10-inch square tube pan or a 10-inch fluted tube pan. Set aside.

In a food processor, finely chop the pistachios. Transfer to a small bowl. Toss with 1/4 cup of flour. Add the apricots and peaches to the food processor. Pulse until pea size. Transfer to a small bowl. Add the bourbon. Let soak for 30 minutes, stirring to saturate the fruit well.

In a large bowl, combine 2-1/4 cups of flour, salt, baking powder, ground ginger and baking soda. Set aside.

In a large bowl, beat the butter for 30 seconds with an electric mixer on medium-high. Gradually add 1-1/2 cups of sugar, beating about 8 minutes or until fluffy. Add the eggs, one at a time, beating for 1 minute after each. With the mixer on low speed, beat in the sour cream, nectar and vanilla. Add the flour mixture, beating just until blended. Stir in the nut mixture and bourbon-soaked fruit. Pour the batter into the prepared pan.

Bake for 55 to 60 minutes or until a wooden toothpick inserted near the center comes out clean. Cool in the pan for 10 minutes. Remove from the pan. Cool completely.

Meanwhile, in a medium saucepan, stir together the remaining 1/2 cup of sugar, the water and the vanilla bean. Bring to a simmer over medium heat, stirring to dissolve the sugar. Cook for 5 minutes or until the mixture thickens slightly. Remove from the heat. Add the fruit. Let stand for 30 minutes.

Prick the bottom of the cake. Drizzle with additional bourbon. Turn right side up. Spoon the fruit-syrup mixture over the cake. Garnish with thyme.

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Per Serving (excluding unknown items): 6283 Calories; 267g Fat (39.2% calories from fat); 90g Protein; 841g Carbohydrate; 34g Dietary Fiber; 1871mg Cholesterol; 4081mg Sodium. Exchanges: 15 1/2 Grain(Starch); 5 Lean Meat; 12 1/2 Fruit; 1/2 Non-Fat Milk; 49 Fat; 27 Other Carbohydrates.