

Huckleberry Holiday Fruitcake



PREP TIME
15 minutes
plus 2 hours to candy
the huckleberries

COOK TIME
90-105 minutes

READY IN
4 hours



SERVINGS
6-8

FOREST
INGREDIENTS
Candied Huckleberries

Ingredients

1 cup sour cream

1 tsp baking soda

2 cups raisins

1 cup dried cranberries

1 cup candied huckleberries (recipe in notes)

1 cup walnuts, chopped

¼ cup flour

½ cup butter

1 egg

orange zest from one orange

1 ¾ cup flour

½ tsp salt

Steps

- Preheat the oven to 325 degrees.
- Prepare 5 x 9" loaf pan by spraying with cooking spray or lining with parchment paper.
- Combine sour cream and baking soda. Set aside.
- Toss the dried fruits, candied huckleberries and nuts with the flour to coat. Set aside.
- Beat the butter and sugar together until fluffy. Add egg, orange zest and sourcream/baking soda mixture.
- Add flour and salts. Mix thoroughly. Add fruit/nut mixture.
- Transfer the batter into the loaf pan, pressing down to even out the surface.
- Place a pan of water in the oven to ensure an evenly baked fruitcake.
- Bake loaf for about 1 ½ to 1 ¾ hours, until a wooden pick inserted in the center comes out clean. If water evaporates from the

FOREST FRESH ALASKA

½ tsp blueberry sea salt

3-4 oz brandy

water pan, add more throughout the baking process. If the top of the fruitcake is browning too quickly, cover with a tin foil tent.

- When the toothpick inserted in the center comes out clean, remove loaf from the oven and let it cool on the rack for 5 minutes. Gently remove from pan and cool completely.
- Poke a several holes on the top of the loaf and completely cover with the brandy.
- To keep fresh, wrap the loaf with plastic wrap and then foil.

Notes

To candy the huckleberries, use 1 cup of frozen black huckleberries and 1 cup of frozen red huckleberries. Thaw berries and strain. In a small bowl add the huckleberries with two tablespoons of sugar and toss to coat berries. Set the oven to 170 degrees. Pour the berries onto a baking sheet and place in pre-heated oven. Using the lowest oven temperature will allow you to candy the huckleberries until they are chewy. Bake for 1 ½ -2 hours or until the huckleberries are chewy and dry. Set aside for the recipe.