



Fruitcake Cheese Loaf

READY IN



105 min.

SERVINGS



16

CALORIES



119 kcal

Ingredients

- 6 slices bacon chopped
- 1 dashes cayenne pepper
- 2 tablespoons chives chopped
- 8 ounces cream cheese at room temperature
- 2 tablespoons flour all-purpose
- 4 ounces gorgonzola cheese at room temperature
- 1 tablespoon butter unsalted cold cut into pieces
- 1 dashes worcestershire sauce
- 2.8 pounds fruitcake
- 2.8 pounds fruitcake

Equipment

- bowl
- frying pan
- baking sheet
- oven
- plastic wrap
- loaf pan
- wooden spoon
- slotted spoon
- serrated knife

Directions

- Preheat the oven to 375 degrees. Cook the bacon in a medium skillet over medium-high heat until browned, about 8 minutes.
- Transfer to a paper-towel-lined plate with a slotted spoon. Reserve the drippings.
- Crumble enough of the fruitcake to measure 1 cup; set the remaining cake aside.
- Mix the crumbled cake, flour and butter with your fingers in a bowl until the mixture is in pea-size pieces.
- Place on a baking sheet and bake until crisp, 15 to 20 minutes, stirring halfway through.
- Let cool, then add the bacon and crumble the mixture into smaller pieces.
- Beat the gorgonzola, cream cheese, chives, Worcestershire sauce and cayenne in a bowl with a wooden spoon until smooth; set aside. Line a mini loaf pan or small souffle dish with plastic wrap, leaving a long overhang on the sides. Press the crumble into the bottom of the dish.
- Spread the cheese mixture over the crumble layer and fold in the excess plastic wrap to cover the cheese. Refrigerate until firm, at least 1 hour.
- Meanwhile, brush a baking sheet with some of the reserved bacon drippings. Slice the remaining fruitcake into 1/4-inch-thick pieces with a serrated knife (if they fall apart, press back together with your fingers).
- Place the slices on the prepared baking sheet, brush with more drippings and toast 7 to 10 minutes per side. Cool on the baking sheet.

Uncover the cheese mold and invert onto a platter.

Serve with the fruitcake toasts.

Photograph by Yunhee Kim

Nutrition Facts

PROTEIN 11.87% **FAT 82.01%** **CARBS 6.12%**

Properties

Glycemic Index:12.88, Glycemic Load:0.78, Inflammation Score:-2, Nutrition Score:2.2639130684345%

Flavonoids

Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 119.08kcal (5.95%), Fat: 10.92g (16.8%), Saturated Fat: 5.74g (35.87%), Carbohydrates: 1.83g (0.61%), Net Carbohydrates: 1.78g (0.65%), Sugar: 0.59g (0.66%), Cholesterol: 26.96mg (8.99%), Sodium: 181.59mg (7.9%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.55g (7.11%), Vitamin A: 311.74IU (6.23%), Selenium: 4.24µg (6.06%), Phosphorus: 56.14mg (5.61%), Calcium: 52.44mg (5.24%), Vitamin B2: 0.07mg (4.26%), Vitamin B12: 0.16µg (2.67%), Vitamin B5: 0.26mg (2.55%), Zinc: 0.37mg (2.45%), Vitamin B3: 0.48mg (2.41%), Vitamin B1: 0.04mg (2.4%), Vitamin B6: 0.04mg (2.21%), Potassium: 57.27mg (1.64%), Folate: 6.03µg (1.51%), Vitamin E: 0.22mg (1.44%), Vitamin K: 1.38µg (1.32%), Magnesium: 4.38mg (1.1%)