



Gingerbread Fruitcake

 Dairy Free

READY IN



72 min.

SERVINGS



12

CALORIES



262 kcal

DESSERT

Ingredients

- ☐ 6 tablespoons apricot brandy divided
- ☐ 14.5 ounce gingerbread cake and cookie mix (with betty crocker)
- ☐ 1 large eggs lightly beaten
- ☐ 7 ounce fruit bits (dried with sunmaid)
- ☐ 0.8 cup pecans toasted chopped
- ☐ 0.8 cup cranberries dried sweetened
- ☐ 1.3 cups water

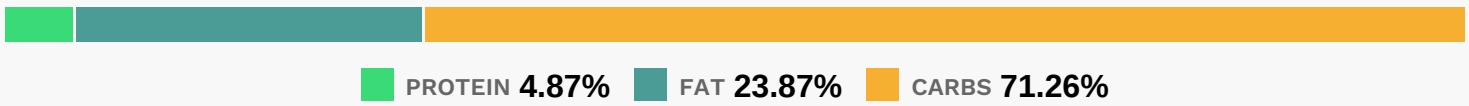
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack

Directions

- ☐ Combine dried fruit bits, cranberries, and 1/4 cup brandy in a medium bowl.
- ☐ Let stand 30 minutes.
- ☐ Place cake mix in a large bowl; make a well in center.
- ☐ Add water and egg, stirring just until blended. Stir in soaked dried fruit and chopped pecans. (Batter is not as thick as typical fruitcake batter.)
- ☐ Pour batter into a greased 9" x 5" loafpan.
- ☐ Bake at 350 for 55 to 60 minutes or until a long wooden pick inserted in center comes out clean. Cool in pan on a wire rack 10 minutes; remove from pan. Poke holes in loaf at 1" intervals, using a long wooden pick.
- ☐ Brush remaining 2 tablespoons brandy over loaf. Cool completely on a wire rack. For best results, store in an airtight container 2 to 3 days before serving.

Nutrition Facts



Properties

Glycemic Index:4.67, Glycemic Load:2.8, Inflammation Score:-2, Nutrition Score:6.3113043658111%

Flavonoids

Cyanidin: 0.78mg, Cyanidin: 0.78mg, Cyanidin: 0.78mg, Cyanidin: 0.78mg Delphinidin: 0.5mg, Delphinidin: 0.5mg, Delphinidin: 0.5mg, Delphinidin: 0.5mg Catechin: 0.49mg, Catechin: 0.49mg, Catechin: 0.49mg, Catechin: 0.49mg Epigallocatechin: 0.38mg, Epigallocatechin: 0.38mg, Epigallocatechin: 0.38mg, Epigallocatechin: 0.38mg Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg, Epicatechin: 0.06mg Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg, Epigallocatechin 3-gallate: 0.16mg Myricetin: 0.18mg, Myricetin: 0.18mg, Myricetin: 0.18mg, Myricetin: 0.18mg Quercetin: 0.34mg, Quercetin: 0.34mg, Quercetin: 0.34mg, Quercetin: 0.34mg

Nutrients (% of daily need)

Calories: 262.3kcal (13.11%), Fat: 6.8g (10.46%), Saturated Fat: 1.25g (7.82%), Carbohydrates: 45.68g (15.23%), Net Carbohydrates: 42.63g (15.5%), Sugar: 28.12g (31.25%), Cholesterol: 15.5mg (5.17%), Sodium: 246.65mg (10.72%), Alcohol: 2.51g (100%), Alcohol %: 3.13% (100%), Protein: 3.12g (6.24%), Manganese: 0.48mg (24.19%), Phosphorus: 154.55mg (15.45%), Fiber: 3.05g (12.21%), Calcium: 110.33mg (11.03%), Vitamin B1: 0.14mg (9.1%), Copper: 0.17mg (8.51%), Folate: 28.92µg (7.23%), Iron: 1.28mg (7.12%), Vitamin B2: 0.12mg (6.95%), Selenium: 4.63µg (6.61%), Magnesium: 24.31mg (6.08%), Vitamin B3: 1.04mg (5.23%), Potassium: 171.24mg (4.89%), Vitamin E: 0.66mg (4.37%), Zinc: 0.64mg (4.28%), Vitamin K: 4.33µg (4.13%), Vitamin B5: 0.31mg (3.12%), Vitamin B6: 0.05mg (2.57%)