

# Tropical Fruitcake

Makes 2 loaves

- 1 pound dried pineapple, chopped
- ½ pound dried mango, chopped
- ¼ pound dried papaya, chopped
- 1 cup golden raisins
- ¼ cup dark rum
- Zest of one lemon
- ¼ cup chopped, crystallized ginger
- 1½ cups macadamia nuts, lightly toasted and chopped
- 1 cup flaked coconut
- 3 cups flour, divided
- 1 cup butter, softened
- 1 cup sugar
- 4 eggs
- ¼ cup light corn syrup
- ¼ cup orange juice
- ¼ cup dry white wine

1. Combine fruit with rum and let sit for at least 1 hour.

2. Preheat oven to 275 degrees. Add lemon zest, ginger, nuts and coconut to fruit mixture. Mix with 1 cup flour.

3. In a large bowl, cream butter and sugar until light. Add eggs one at a time, beating well after each addition.

4. Combine corn syrup, orange juice and wine. Add to creamed mixture alternately with remaining flour. Fold in fruits and nuts.

5. Pour into two well-greased 9-inch by 5-inch loaf pans or several mini loaf pans. Bake 1½ hours (or 1 hour for smaller pans), until a toothpick inserted in the cake comes out clean. Let cool in pans.