Holiday Fruitcake

My favorite Fruitcake. I also have used pecans in place of the Brazil nuts, and even combined different nuts and fruits.

1 cup Bisquick baking mix 1/2 cup sugar 3 eggs 1-1/2 tsp. vanilla

2 1/2 cups Brazil nuts (11 oz.)
2 cups dried apricots (8 oz.)
1-1/2 cups pitted dates (8 oz.)
2 cups candied cherry and pineapple mix (16 oz.)



In a mixing bowl, combine Bisquick, sugar, eggs and vanilla.

Mix until blended.

Add whole nuts and fruits and spoon into a 9-inch x 5-inch x 3-inch loaf pan, lined with aluminum foil and greased.

Bake in 300 degree oven for 1-3/4 hours or until wooden pick inserted into center is withdrawn clean.

Remove from pan; gently remove aluminum foil.

Cool; wrap and store in cool place.

Yield: 12 servings.

NOTE: Try my Quickie Bisquick Mix in place of the Bisquick.

JACQUELINE'S COOKBOOK