

## **Mel's Grandmarnier fruit cake.**

( not suitable for children)

### **Ingredients**

**3 cups candied red and green cherries**  
**zest of an orange chopped fine**  
**8 oz walnut halves**  
**8 oz pecan halves**  
**5 oz craisins**  
**5 oz golden raisins**  
**3 cups diced candied pineapple**  
**1 cup shortening**  
**1 cup sugar**  
**5 eggs**  
**3 cups all purpose flour**  
**3 teaspoons baking powder**  
**1 teaspoon salt**  
**2 tablespoons vanilla extract**  
**1 bottle grandmarnier**

### **Directions**

**In a large bowl, combine cherries, pineapple, walnuts, pecans craisins ,raisins, orange zest and a cup of grandmarnier soak overnight in the refrigerator in tightly covered bowl.**

**Preheat oven to 300 degrees**

**In another large bowl, cream shortening and sugar until light and fluffy. Beat in eggs and vanilla one egg at a time Combine flour, baking powder and salt; add to creamed mixture and mix well. Pour over fruit mixture and stir to incorporate fruit into batter.**

**Transfer to a greased and floured 10-in. tube pan. Bake 2 hours or until a toothpick inserted in center comes out clean. Cool 10 minutes before removing from pan to a wire rack to cool completely.**

**When cake is cool soak the cake in another 1/2 cup of Grandmarnier. Place cake in a zip lock bag, squeeze out the air and leave in a cool dark place to age. If the cake looks dry add more Grandmarnier. After aging for a couple of months the cake is a perfect holiday treat**