

White Fruitcake

1/2 cup orange juice
2 lbs glaceed fruit (4 cups)
1 1/2 cups slivered almonds (6 3/4 oz)
1 cup sweetened shredded coconut (3 oz)
1 teaspoon baking powder
1 teaspoon salt
12 tablespoons unsalted butter, softened
1 cup granulated sugar (7 oz)
4 large eggs, room temperature
Confectioners sugar

Adjust oven rack to lower middle position and heat oven to 275F.

Generously grease 12 cup tube pan and line bottom with parchment paper.

Microwave orange juice in medium bowl until hot, about 30 seconds.

Add glaceed fruit and stir to coat completely. Let cool completely, about 15 minutes, stirring occasionally. Process 1 cup almonds, coconut, and 1/4 cup flour in food processor until finely ground, about 1 minute. Transfer to second medium bowl and whisk in remaining 1 3/4 cups flour, baking powder, and salt. Using stand mixer fitted with paddle, beat butter and granulated sugar on medium high speed until pale and fluffy, about 3 minutes. Add eggs, one at a time, and beat until combined. Reduce speed to low and add flour mixture in 3 additions, alternating with glaceed fruit in 2 additions, scraping down bowl as needed. Give batter final stir by hand. Pour batter into prepared pan and sooth top. Sprinkle evenly with remaining 1/2 cups almonds. Bake until skewer inserted in center comes out clean, about 2 hours, rotating pan halfway through baking. Let cake cool in pan on wire rack for 30 minutes. Remove cake from pan, discarding parchment and reinverting so almonds are on top, and let cool completely, about 3 hours. Dust lightly with confectioners sugar. Serve.