



Comal Pecan Farm

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Brandied Fruit Bars Recipe

Ingredients (checklist)

- ☐ 3 c. diced fruit
- ☐ 1-1/2 lbs. dates, prunes, apricots, figs, raisins, dried cherries, dried cranberries
- ☐ 1/2 c. brandy, rum or cognac
- ☐ 1 c. dried bread crumbs
- ☐ 2 c. pecans, cut in 1/2 inch pieces
- ☐ 1 c. flour
- ☐ 1/2 tsp. baking powder
- ☐ 1/2 tsp. salt
- ☐ 3 eggs
- ☐ 1 c. sugar

Directions

1. Preheat Oven to 350° F.
2. In large glass jar or bowl, soak fruits in brandy, rum or cognac for 3 hours, covered.
3. Cover a 9 x 13-inch pan with foil; spray with Pam and sprinkle with dried bread crumbs.
4. Toast pecans for 10 minutes; set aside to cool.
5. Sift together flour, baking powder, and salt.
6. Beat eggs, then add sugar and beat well.
7. Add dry ingredients to egg mixture and just barely mix.
8. With wooden spoon, add fruits and nuts.
9. Pour over bread crumbs in pan and smooth top.
10. Bake for 45 minutes at 350°.

Cool and cut into bars.

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Prep Time: 60 minutes

Cook Time: 45 minutes

Yield: 10 to 15