

Recipe for **FRUIT CAKES**

Serves _____

From the kitchen of: **Angela Gaston**

4 cups flour $1\frac{1}{2}$ cups light brown sugar
 4 eggs, $\frac{1}{2}$ cup honey, $\frac{1}{2}$ cup molasses, 1 cup
 milk, 2 sticks margarine, 1 teasp. soda,
 1 teasp. lemon flavoring, 1 teasp. grated
 orange peel (comes in a small jar) $\frac{1}{2}$ teasp.
 cloves, 2 teaspns cinnamon, 1 teasp. nutmeg,
 1 teasp. mace, 1 teasp. allspice .

FRUIT & NUT MIXTURE #1: 1 cup chopped pecans
 ~~$1\frac{1}{2}$ cups raising, $1\frac{1}{2}$ cups mixed candied fruit.~~

FRUIT & NUT MIXTURE #2: 1 cup chopped pecans,
 1 cup dates (cut in small pieces) 1 cup light
 raisins, 1 cup candied cherries (cut in very
 small pieces) OR candied pineapple (cut in
 small pieces).

Cake batter: mix margarine & br. sugar till
 very light. Add 4 eggs & beat them in. Add
 honey & molasses, 1 cup of the flour & mix
 till blended. Mix spices with 1 cup flour
 and add baking soda, pour into the batter,
 add lemon flavoring and milk. Mix 2 cups of

flour with fruit & nut mixture (select #1 or
 #2). Add to cake mixture and mix till well
 blended. Pour into 4 medium sized loaf pans
 which have been greased, lined with wax paper
 and greased again. Cake will take at least
 50 minutes baking time in a 325 degree oven.
 Baking time will vary depending on the size of
 the pans.

While cake is baking prepare glaze by mixing
 powdered sugar with a little hot water.

Use cake tester. Do not overbake. When cakes
 are done remove from pans (gently) peel off
 wax paper while cake is hot, turn cakes over
 right side up (after peeling the paper) and
 spoon the glaze over each cake. If cakes are
 placed in a large shallow pan there will be
 less mess. Allow cakes to cool then wrap in
 plastic wrap and foil. Cakes keep well at
 room temperature (if it does not exceed 70-75
 degrees) for a few weeks. It freezes well.

4 $7\frac{3}{4}$ x $3\frac{5}{8}$ x 2"