

Date Bar Mix (Quick Trick Fruitcake)

Ingredients

- 1 pkg. Date Bar Mix
- 2/3 cup hot water
- 3 eggs
- 1/4 cup Gold Medal Flour
- 3/4 tsp baking powder
- 2 Tbsp light molasses
- 1 tsp cinnamon
- 1/4 tsp allspice
- 1 cup chopped nuts
- 1 cup chopped glacé fruit mix
- 1 cup raisins

Instructions

1. Heat oven to 325°F (slow moderate). Grease and flour a loaf pan 9x5x3".
2. Blend date filling from Date Bar Mix package with hot water in large bowl.
3. Add crumbly mix, eggs, flour, baking powder, molasses and spices; blend well.
4. Fold in nuts and fruit thoroughly.
5. Pour into prepared pan.
6. Bake about 1 hr. and 20 min., or until toothpick inserted in center comes out clean.
7. Cool thoroughly. Wrap tightly in transparent plastic wrap. Refrigerate.

****NOTE:**** If a loaf pan 8 1/2x4 1/2x2 3/4 is used, follow directions above except bake 1 hr and 45 to 50 min.

Quick Glaze

- 1/4 cup Kraft Apple or Currant Jelly
1. Fruit cakes are usually glazed and decorated after storing.
 2. Warm 1/4 cup Kraft Apple or Currant Jelly in a saucepan and pour over fruitcake.
 3. Dip underside of pieces of candied fruit in jelly and press lightly into top surface to decorate.

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hot water in large bowl. Add crumbly mix, eggs, flour, baking powder, molasses and spices; blend well. Fold in nuts and fruit thoroughly. Pour into prepared pan. Bake about 1 hr. and 20 min., or until toothpick inserted in center comes out clean. Cool thoroughly. Wrap tightly in transparent plastic wrap. Refrigerate.

NOTE: If a loaf pan, $8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{3}{4}$ is used, follow directions above except bake 1 hr and 45 to 50 min.

For a Quick Glaze: Fruit cakes are usually glazed and decorated after storing. Warm $\frac{1}{4}$ cup Kraft Apple or Currant Jelly in a saucepan and pour over fruitcake. Dip underside of pieces of candied fruit in jelly and press lightly into top surface to decorate.