Holiday Fruit Cake (Dark)

Ingredients

- 20 oz Kresge Extra Fancy Mix
- 8 oz candied cherries
- 6 oz pitted dates
- 4 oz raisins
- 4 oz walnut meats
- 4 oz pecan meats
- 1/4 cup sifted flour (for dredging)
- 1 cup shortening
- 1/2 cup sugar
- 1/2 cup honey
- 5 well beaten eggs
- 1 1/2 cups sifted flour
- 1 tsp salt
- 1 tsp baking powder
- 1 tsp all spice
- 1/2 tsp nutmeg
- 1/2 tsp cloves
- 1/4 cup orange or grape juice

Instructions

1. Halve cherries, nut meats, and dates. Dredge fruits and nuts in 1/4 cup of flour.
2. Cream shortening and sugar; add honey and eggs and beat well.
3. Sift the second amount of flour with dry ingredients and add alternately with fruit juice to creamed mixture. Beat thoroughly.
4. Pour batter over floured fruits and mix well.
5. Line two greased 3 1/2 x 7 1/2 inch loaf pans with waxed paper, allowing 1/2 inch to extend above all sides of pan.
6. Pour batter into pans - do not flatten.
7. Place a pan containing 2 cups water on the bottom shelf of the oven while baking.
8. Bake in a slow oven (250°F) approximately 3 hours.
9. If decoration of nuts and cherries is used, place on cake at end of 2 hours.
10. Store in a covered container in a cool place. This recipe makes about 5 pounds.

SUGGESTED RECIPE FOR

Holiday Fruit Cake (Dark)

20 Oz. Kresge Extra Fancy Mix
8 Oz. Candied Cherries
6 Oz. Pitted Dates
4 Oz. Raisins
4 Oz. Walnut Meats
4 Oz. Pecan Meats
¼ Cup Sifted Flour
1 Cup Shortening
½ Cup Sugar
½ Cup Honey
5 well beaten Eggs
1½ Cups Sifted Flour
1 tsp. Salt
1 tsp. Baking Powder
1 tsp. All Spice
½ tsp. Nutmeg
½ tsp. Cloves
¼ Cup Orange or Grape Juice

Halve Cherries, Nut Meats and Dates. Dredge fruits and nuts in ¼ cup of Flour.

Cream Shortening and Sugar; add Honey and Eggs and beat well. Sift second amount of Flour with dry ingredients and add alternately with fruit juice to creamed mixture. Beat thoroughly. Pour batter over floured fruits and mix well.

Line two greased 3½x7½" loaf pans with waxed paper, allowing ½ inch to extend above all sides of pan. Pour batter into pans—do not flatten. Bake in slow oven (250°) approx. 3 hours.

Place pan containing 2 cups water on bottom shelf while baking. Cakes baked with water have greater volume, moist texture and a smooth, shiny glaze. If decoration of nuts and cherries is used, place on cake at end of 2 hours. Store in a covered container in a cool place. This recipe makes about 5 pounds.

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