

Holiday Fruit Cake (Light)

Ingredients

- 2/3 cup butter or shortening
- 2/3 cup granulated sugar
- 2 eggs, beaten
- 1 cup water or fruit juice
- 1/4 cup honey
- 2 cups sifted flour
- 1/2 tsp salt
- 1/2 tsp nutmeg
- 1 tsp baking powder
- 2 tsp cinnamon
- 1/2 tsp baking soda
- 2 lb Kresge Extra Fancy Mix
- 1 cup raisins
- 1/2 cup pecans or almonds
- 1 cup sifted flour (for coating fruit and nuts)

Instructions

1. Cream butter and sugar well.
2. Add eggs and mix together.
3. Add water (or fruit juice) and honey, mixing well.
4. Sift dry ingredients (2 cups flour, salt, nutmeg, baking powder, cinnamon, baking soda) and add to above. Mix well.
5. Mix the 1 cup of sifted flour with the fruit and nuts and add to batter.
6. 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.
7. Pour batter into pans - do not flatten.
8. Place a pan containing 2 cups water on the bottom shelf of the oven while baking.
9. Bake at 275°F for 1 1/2 to 2 hours.
10. If decoration of nuts and cherries is used, place on cake at end of 2 hours.
11. Store in a covered container in a cool place.

SUGGESTED RECIPE FOR

Holiday Fruit Cake (Light)

2/3 Cup Butter or Shortening	1/4 Cup Honey	2 Lb. <u>Kresge Extra</u> <u>Fancy Mix</u>
2/3 Cup Granulated Sugar	2 Cups Sifted Flour	1 Cup Raisins
2 Eggs—beaten	1/2 tsp. Salt	1/2 Cup Pecans or Almonds
1 Cup Water or Fruit Juice	1/2 tsp. Nutmeg	1 Cup Sifted Flour
	1 tsp. Baking Powder	
	2 tsp. Cinnamon	
	1/2 tsp. Baking Soda	

Cream Butter and Sugar well. Add Eggs and mix together. Add Water (or Fruit Juice) and Honey, mixing well. Sift dry ingredients and add to above. Mix well.

Mix one cup of sifted Flour with the Fruit and Nuts and add to batter.

Line two greased 3 1/2 x 7 1/2" loaf pans with waxed paper, allowing 1/2 inch to extend above all sides of pan. Pour batter into pans—do not flatten. Bake at 275° Fahrenheit for 1 1/2 to 2 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 4 1/2 pounds.

Cut on Dotted Line