

Holiday fruit cake

1 pound dark raisins

1 ✓ white ✓

1 1/2 ✓ dates

3 ✓ candied fruit mix

1/2 ✓ candied cherries

1/2 ✓ pine A.

1/2 ✓ currents

1.5th

mix with med dry cherry, and let stand for 1 week
stir daily - on 3rd day add.

1 1/2 pounds Walnuts

1 1/2 ✓ pecans

finally add nine cups flour

six teaspoons salt

✓ ✓ cinnamon

2 ✓ mace

4 cups sugar

3 teaspoons B. powder

3 ✓ Nutmeg

Sift these ingredients together

over

add 1 doz eggs
3 cups melted butter
3 " orange juice
3/4 cup dark molasses

gradually add dry ingredients, add fruit mixture
and let stand overnight.

line pans with foil, allowing for foldover,
grease pans with crisco, fill pans 3/4 full,
put pecans on top of each cake for decor,
bake at 250-275 for 3 hours. put pan of
water in over for moisture

every 3 weeks open cakes, and pour 1/2 cup
brandy or rum on each one, ~~that~~ keep
in cool place till fmas.