

Dark Fruit Cake



This cake is so thick with fruit that it usually has to be mixed with the hands, as opposed to a spoon.

SHOPPING LIST: allspice, baking soda, butter or margarine, cherries, citron peel, cinnamon, cloves, currents, eggs, flour, mixed peel, molasses, raisins, salt, sugar

INGREDIENTS

FRUIT

2 cups candied citron peel, 2 cups of candied mixed peel, 2 cups of candied cherries, 2 cups of currents, 2 cups of raisins.

Mix 1 cup of flour with fruit until fruit is thoroughly coated.

DRY INGREDIENTS

3 1/2 cups flour (from which 1 cup is taken to mix with fruit), 1/2 tsp. salt

SPICES

1 cup molasses, 1 tsp. cinnamon, 1 tsp. cloves, 1 tsp. allspice, (rum to taste)

OTHER

1 cup butter, 2 cups sugar, 5 eggs (beaten), 1 tsp. baking soda

INSTRUCTIONS

- ? Simmer together molasses and spices.
- ? Cream butter and sugar, add beaten eggs, a little at a time
- ? Add remaining dry ingredients alternately with molasses and spice to which rum has been added, stirring carefully.
- ? Mix baking soda with 2 tbs. of hot water.
- ? Add fruit. Mix lightly, but well.
- ? Add baking soda; stir well.

? BAKING

Place batter in prepared cake pan/pans.

Put a small pan filled with water in the oven. (To prevent the cake from drying too much)

Place pan/pans in oven.

Bake at 275F for 3 1/2 hours (Test to see if cake is baked by inserting a long skewer or knitting needle into cake. If the item comes out clean, the cake is cooked. If batter is attached to the item, the cake needs to bake longer.)