

Dried Fruitcake (Farm Wife News 3-83)

1 c butter

$\frac{1}{2}$ c honey or $\frac{2}{3}$ c molasses

6 eggs

1 tsp vanilla

1 tsp rum ex.

$2\frac{1}{2}$ c flour

$\frac{1}{4}$ tsp salt

1 tsp B/P

3 c nuts

4 c mixed dried fruits

Grease & flour 2-9x5x3" loaf pans or fluted Tube p.

Mix ingred in order given. Spread batter in pan.

Set pans in cold oven. Turn to 300° for 1½-2 hrs

Cool in pan 10 min. Turn out to cool. When cool wrap cloth

soaked in orange juice, warmed honey, wine or brandy.

Wrap in foil or place in airtight container. Resoak cloth after each week until cake has mellowed for several weeks