

FRUIT-STUDDED APPLESAUCE CAKE

pictured on page 116

4 $\frac{1}{4}$ cups all-purpose flour	4 eggs
2 cups sugar	1 8-ounce container mixed candied fruits (1 cup)
1 25-ounce jar applesauce (2 cups)	1 cup chopped California walnuts
1 cup butter or margarine, softened	1 cup dark seedless raisins
1 teaspoon allspice	Icing (opposite)
1 teaspoon baking soda	candied cherries and angelica for garnish
1 teaspoon cinnamon	
1 teaspoon salt	
$\frac{1}{2}$ teaspoon mace	

EARLY IN DAY OR UP TO 1 WEEK AHEAD:

Preheat oven to 300°F. Grease and flour 12-cup Bundt cake pan. Into large bowl, measure first 10 ingredients; with mixer at low speed, beat until well mixed, constantly scraping bowl with rubber spatula. Increase speed to medium; beat 2 minutes, occasionally scraping bowl. Stir in candied fruits, nuts and raisins until well mixed.

Pour batter into pan; bake 1 hour and 45 minutes or until cake pulls away from sides of pan. Cool on wire rack 10 minutes; remove cake from pan; cool.

Wrap cake in foil or plastic wrap and refrigerate.

TO SERVE:

Spread cake with Icing, letting some drip down sides. Garnish with candied cherries and angelica. Makes 16 servings.

• Fresh Relishes •

FRESH PICKLED VEGETABLES

pictured on page 118

2 teaspoons basil
cheesecloth
1/3 cup white wine
vinegar
4 teaspoons sugar

1 1/4 teaspoons salt
1 small garlic clove,
minced
Choice of Vegetables
(below)

DAY BEFORE OR UP TO 1 WEEK AHEAD:

Place basil on cheesecloth; tie securely with string. In 1-pint jar or medium bowl, place vinegar, sugar, salt and garlic; stir until salt is dissolved. Add spice bag and one of the vegetables; cover and refrigerate overnight.

TO SERVE:

With slotted spoon, remove vegetable from liquid. Serve as relish or in tossed salad. Makes 1 pint.

CHOICE OF VEGETABLES: 1 small bunch celery, cut in 1/2-inch strips; 3 medium carrots, thinly sliced; 2 cups cauliflowerets; 3 small zucchini, thinly sliced; one 9-ounce package frozen whole green beans, cooked and drained; or 1 pound small white onions, cooked.*

***TO COOK ONIONS:** In 2-quart saucepan over high heat, in 1 inch boiling water, heat onions and 1 teaspoon salt to boiling. Reduce heat to low; cover and simmer 10 minutes or until onions are tender. Drain.