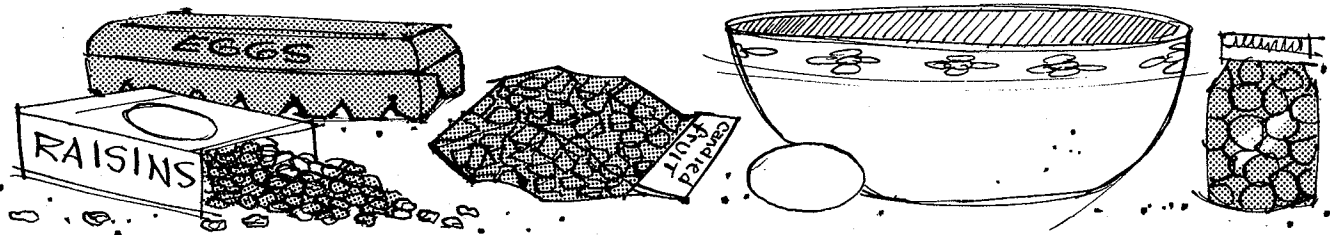


Fruitcake Favorites



GOLDEN WEST FRUITCAKE

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| 1 cup dried apricots | 1 cup chopped walnuts |
| 2 cups dark raisins | 1 cup shortening |
| 2 cups light raisins | 1 cup honey |
| 2 cups candied fruit mix | 1 cup sugar |
| 1 1/2 cups diced candied pineapple | 6 eggs |
| 3 cups candied cherries, cut in half | 2 1/2 cups sifted flour |
| 1 cup slivered blanched almonds | 1 1/4 teaspoons salt |
| | 1/2 teaspoon baking powder |
| | 1 teaspoon cinnamon |
| | 1/2 teaspoon cloves |

Cut up apricots; cover with boiling water. Let stand 1 hour; drain. Combine with remaining fruit and nuts. Cream shortening, honey and sugar. Add eggs, one at a time, beating after each. Sift dry ingredients; blend into batter. Stir in fruit and nuts; mix well. Turn into pans lined with well-greased foil. Set pan of water on lower rack of oven. Bake cakes at 250 degrees for 2 hours or until done. (If tops brown too fast, cover with brown paper during last part of baking.) Remove from pans; cool on racks then remove foil. Wrap and store. YIELD: 12 cups batter; eight 1-pound cakes or five 1 1/2-pound cakes.

CLASSIC WHITE FRUITCAKE

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| 1 cup butter | 1 pound golden raisins* |
| 2 cups sugar | 1 pound candied fruit mix |
| 1 teaspoon vanilla | 1/2 pound candied cherries, cut in half |
| 4 eggs | 1/2 pound diced candied pineapple |
| 3 cups sifted flour | 1/2 pound pecans |
| 1 teaspoon baking powder | 1/4 cups flaked coconut, optional |
| 1 teaspoon salt | |
| 1/2 cup milk | |
| 1/2 cup apple juice, pineapple juice or brandy | |

Cream butter, sugar and vanilla until light and fluffy. Add eggs, one at a time, beating after each. Sift dry ingredients; add to creamed mixture alternately with milk and fruit juice. Stir in fruits, nuts and coconut; mix well. Turn into three 8x4-inch loaf pans lined with well-greased foil. Set pan of water on lower rack of oven. Bake at 275 degrees for 1 1/4 to 2 hours or until done. (If tops brown too fast, cover with brown paper during last part of baking.) Remove from pans; cool on rack then remove foil. Wrap and store in refrigerator or freezer. YIELD: Three 2-pound cakes.

*Substitute equal amount of candied cherries, pineapple and/or fruit mix, if desired.

DELUXE HOLIDAY FRUITCAKE

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| 1 15-ounce package EACH dark raisins, golden raisins, seeded Muscats | 2 cups candied cherries, cut in half | 2 cups butter |
| 1 11-ounce package currants | 2 1/2 cups walnuts | 3 cups packed brown sugar |
| 3 cups cut-up dates | 2 1/2 cups almonds | 1 cup molasses |
| 6 cups candied fruit mix | 1 tablespoon EACH salt, cinnamon, allspice, nutmeg, mace, ginger | 1 1/4 cups thick strawberry jam |
| 2 cups diced candied pineapple | 1 cup brandy or sherry | 12 eggs, well beaten |
| | | 1 teaspoon soda |
| | | 2 tablespoons water |
| | | 6 cups sifted flour |

Prepare fruit and nuts; combine with salt, spices and brandy. Mix well. Cover; let stand in cool place overnight. Cream butter and sugar until light and fluffy. Stir in molasses, strawberry jam and eggs. (Batter may appear curdled but this is normal.) Dissolve soda in water; immediately add to creamed mixture along with flour. Pour batter over fruit mixture. Using hands, mix carefully until fruit and nuts are coated with batter. Turn into pans lined with well-greased foil. Set pan of water on lower rack of oven. Bake at 275 degrees until cake tester comes out clean and tops are dry, about 1 1/2 to 3 hours depending on size of pan. (If tops brown too fast, cover with brown paper during last part of baking.) Remove from pans; cool on rack then remove foil. If desired, brush warm cakes with BRANDY GLAZE: Blend 1/4 cup light corn sirup and 2 tablespoons brandy. Wrap in wax paper with an over-wrap of foil; place in air-tight container. Store in cool place for 1 month. Freeze. YIELD: About 24 cups batter; ten 7 1/2x3 1/2-inch loaf pans (about 1 1/2 hours); two 10-inch tube pans (about 3 hours).

For Help With Homemaking Problems Write Dorothy Dean or Phone MA 4-3321

THE SPOKESMAN-REVIEW

Spokane, Washington 99210

TRADITIONAL FRUITCAKE

- 1 cup salad oil
- 1 1/2 cups packed brown sugar
- 4 eggs
- 3 cups sifted flour, divided
- 1 teaspoon baking powder
- 2 teaspoons salt

- 2 teaspoons cinnamon
- 2 teaspoons allspice
- 1 teaspoon cloves
- 1 cup orange juice
- 2 cups raisins

- 1 1/2 cups candied cherries
- 1 cup diced candied pineapple
- 1 cup cut-up citron
- 1/2 cup candied lemon peel
- 2 cups pecans or walnuts

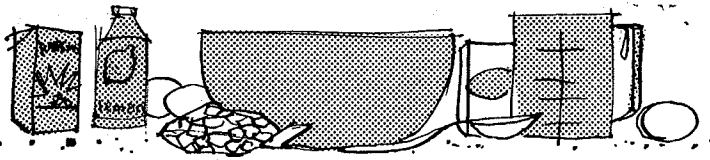
Blend oil, sugar and eggs; beat for 2 minutes. Sift 2 cups flour with baking powder, salt and spices. Stir into oil mixture alternately with orange juice. Toss fruit and nuts with remaining flour. Pour batter over fruit mixture; mix well. Turn into two 9x5-inch loaf pans or one 10-inch tube pan lined with well-greased foil. Set pan of water on lower rack of oven. Bake cakes at 275 degrees for 2 1/2 to 3 hours or until done. Remove from pans; cool on racks then remove foil. Wrap in cloth dampened with wine or brandy, then in wax paper with an over-wrap of foil. Store in cool place. YIELD: Two 3-pound cakes.

ELEGANT LIGHT FRUITCAKE: Substitute granulated sugar for brown sugar; apple or pineapple juice for orange juice; omit spices. Proceed as directed.

CAKE MIX FRUITCAKE

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| 2 cups candied fruit mix | 1 tablespoon grated orange rind |
| 1 1/2 cups raisins | 1 package yellow cake mix |
| 1 cup cut-up dates | 1/2 cup milk |
| 1/2 cup candied cherries, cut in half | 1/4 cup orange juice |
| 1 1/2 cups chopped walnuts | 1 tablespoon light corn sirup |
| 1/2 cup flour | 1 tablespoon salad oil |
| 1 tablespoon grated lemon rind | 3 eggs |

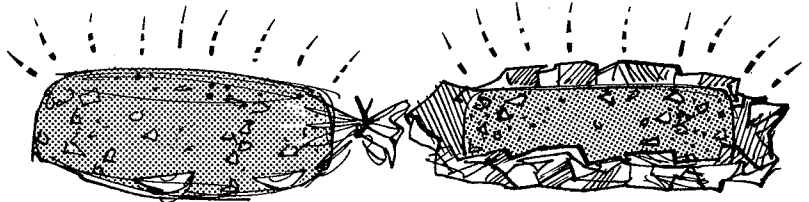
Prepare fruits and nuts in large bowl; toss with flour and rind. Combine dry cake mix, milk, orange juice, corn sirup, oil and eggs. Blend 1 minute; beat 4 minutes. Pour batter over fruit mixture; mix well. Turn into two 9x5-inch pans lined with well-greased foil. Set pan of water on lower rack of oven. Bake cakes at 325 degrees for 1 hour and 10 minutes or until done. Cool thoroughly; remove from pans. Wrap and store. YIELD: 2 cakes.



LEMON PECAN FRUITCAKE

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| 1 pound butter | 1 pound pecans, chopped |
| 2 1/2 cups sugar | 1 pound dates, chopped |
| 6 eggs | OR |
| 4 cups sifted flour | 1 pound golden raisins |
| 2 teaspoons baking powder | 1/2 pound candied cherries, cut in half |
| 1/4 teaspoon salt | 1/2 pound diced candied pineapple |
| 1/4 cup lemon extract, | |
| 2 ounces | |

Cream butter and sugar until light and fluffy. Add eggs, one at a time, beating after each. Sift dry ingredients; add to creamed mixture. Stir in flavoring, beat thoroughly. Fold in nuts and fruit. Turn into 10-inch tube pan lined with well-greased foil, distributing evenly. Set pan of water on lower rack of oven. Bake cake at 325 degrees for 2 1/2 to 3 hours or until done. (If top browns too fast, cover with round of brown paper with hole cut in center.) Remove from pan; cool on rack then remove foil. Wrap; store in refrigerator or freeze. YIELD: One 6-pound cake.



HEIRLOOM DARK FRUITCAKE

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| 3 cups dark raisins, 15 ounces | 2 cups diced candied pineapple, 1 pound | 1/2 teaspoon soda |
| 3 cups golden raisins, 15 ounces | 2 cups walnuts, 1/2 pound | 2 teaspoons cinnamon |
| 2 1/2 cups cut-up dates, 1 pound | 2 cups almonds, 1/2 pound | 1 teaspoon nutmeg |
| 4 cups candied fruit mix, 2 pounds | 3 cups sifted flour, divided | 1 teaspoon allspice |
| 3 cups candied cherries, cut in half, 1 1/2 pounds | 1 cup butter | 1/2 teaspoon cloves |
| | 1 1/2 cups packed brown sugar | 1 tablespoon molasses or honey |
| | 6 eggs | 1/2 cup strawberry jam |
| | 1 teaspoon salt | 1/2 cup brandy or grape juice |

Prepare fruit and nuts; toss with 1 cup flour. Cream butter; gradually add sugar, creaming until light and fluffy. Add eggs, one at a time, beating after each. (Batter may appear curdled but this is normal.) Sift 2 cups flour with salt, soda and spices; add alternately with molasses, jam and brandy. Pour batter over fruit mixture; mix well. Turn into pans lined with well-greased foil. Press batter down firmly; fill pans to about half-inch from tops. Set pan of water on lower rack of oven. Bake at 275 degrees until cake tester comes out clean and tops are dry, about 1 1/2 to 3 hours depending on size of pans. (If tops brown too fast, cover with brown paper during last part of baking.) Remove from pans; cool on rack then remove foil. Rewrap in same or new foil, saran or wax paper; place in plastic bag, tucking in a few apple slices, if desired. Store in cool place for about 1 month. Freeze or spread tops of cake with brown sugar and sprinkle with enough brandy to moisten then wrap in brandy-soaked cloth. YIELD: About 18 cups batter; three 9x5-inch loaf cakes or seven 7 1/2 x 3 1/2-inch cakes.

The following is a list of products which are to be featured in the Homemakers Department during November, 1970:

BACON—Hormel's	MARGARINE—Saffola	SOUPS—Campbell's
CANNED FRUITS—Yes Madame	NOODLE RONI—Golden Grain	WASHINGTON GROWN FRYERS