

Ruth Kite

FRUIT CAKE

1 1/2 cups butter or margarine
1 cup sugar
1 teasp. soda
1 1/2 teasp. salt
1 1/2 teasp. cinnamon
1/2 teasp. nutmeg
3/4 cup light brown sugar
4 cups flour
8 eggs, unbeaten
6 cups fruit -(3 lbs.) (1 1/2 lbs. mixed, 3/4 pineapple
and 3/4 lb. cherries)
1 quart chopped nuts (2 quarts better)
1 cup white raisins

Cream butter, sugar and spices. Blend in brown sugar,
Stir in 1 cup flour, Beat in eggs (1 at a time).
Dredge fruit and nuts with part of the flour. Stir
remaining flour into mix, stir in fruit.

Pour into tube pan lined with brown paper and greased.
(grease on sides and tube).

Bake 2 1/2 hours at 300 degrees.

Important: Keep large shallow pan of hot water on
rack under cake while baking.

Put in airtight container wrapped in cheesecloth and
some apple slices. About once a week or so, sprinkle
about a cup of brandy over cake.
Should end up with about 2 pints of brandy when finished.