Debby’s Mother’s Fruitcake (with dried fruit!)

1 ½ cups dates, chopped

1 cup raisins

2 cups water

2 cups sugar

½ cup oil

1 tsp. nutmeg, 1 tsp. cinnamon, ½ tsp. allspice

Grate peel of orange or lemon

Some dried apricots, apples, pears, pineapple (sorry, she didn’t write down how much) *The more fruit you put in the longer it takes to cook.*

Place ingredients in pan and bring to boil. Cool

Sift together and stir in:

4 cups flour

2 tsp. Baking Powder

½ tsp. salt

Mix in:

2 cups chopped nuts (sliced almonds are great)

Fill oiled Bundt pan ¾ full. Put a pan of water in the lower shelf. Bake 350 degrees for 1 hour, then 300 degrees for 30-45 minutes until toothpick comes out clean. Cool 5-10 minutes. Remove from pan. Wrap in foil tightly.

Poke holes and put rum on every 2 weeks-wrap in Brandy soaked cheesecloth. It will last for months unless you eat it all. It’s rich, and yummy, (It’s sweet but not as sweet as the candied fruit recipes.)