

Fruitcake

By Mary Pitt

1 cup Crisco

1 cup milk

6 eggs

Vanilla, lemon, and almond extracts

3 cups sugar

3 cups flour

¼ tsp. salt

1 tsp baking powder

Mix it all together and add coconut, walnuts, pecans, raisins, dates, mixed fruits, candied pineapple, and cherries. Bake for 2 hours at 350 degrees.

After cooling for 15 minutes, pour about half a cup of wine over it. Cover with a cloth and after 3 days, pour some more wine on it and pat it in, then cover with wax paper and its ready to go.

Now, I've never made fruitcake, but I am told by an expert that aging for a few months greatly improves them. I suspect that Mary used her blackberry wine on the cake.

Eual