



## Fruitcake

### Ingredients:

- 2½ cups unsifted flour
- 1 teaspoon baking soda
- 2 eggs, slightly beaten
- 1 jar ready-to-use mincemeat (regular *or* brandy & rum)
- 1 (14 oz.) can sweetened condensed milk (NOT evaporated milk)
- 2 cups (1 pound) mixed candied fruit
- 1 cup coarsely chopped nuts

### Directions:

- Preheat oven to 300°.
- Grease and flour 10-inch fluted tube pan.
- Combine flour and baking soda; set aside.
- In large bowl, combine remaining ingredients; blend in dry ingredients. Pour batter into prepared pan.
- Bake 1 hour and 45 to 50 minutes or until wooden pick comes out clean.
- Cool 15 minutes. Turn out of pan. Garnish as desired.

Yield: one 10-inch cake

### Notes:

**Tip:** To substitute condensed mincemeat for ready-to-use mincemeat, crumble 2 (9 oz.) pkgs. condensed mincemeat into small saucepan; add 1½ cups water. Boil briskly 1 minute. Cool. Proceed as above.

**Chocolate Fruitcake:** Prepare fruitcake batter as above, adding 3 (1 oz.) squares unsweetened chocolate, melted. For glaze, melt 3 (1 oz.) squares semi-sweet chocolate with 2 tablespoons margarine or butter. Spoon over fruitcake.

***Fruitcake-in-a-Can:*** Grease 3 (1 lb.) coffee cans; fill each can with about 2-2/3 cups batter. Bake 1 hour and 20 to 25 minutes.

***Fruitcake Bars:*** Grease 15x10-inch jellyroll pan; spread batter evenly in pan. Bake 40 to 45 minutes. Cool. Glaze if desired. Makes about 4 dozen bars.