

Fruit Cake

1 lb.	candied cherries
1 lb.	figs
1 lb.	dates
1 lb.	prunes
1 lb.	currants
1 lb.	raisins
1 lb.	candied orange peel
¼ lb.	citron
1 lb.	nuts
2 cups	brandy
2 cups	guavaberry rum
2 cups	butter
2 cups	brown sugar
1 dozen	eggs
4 cups	flour
1 tbs.	baking powder
1 tbs.	allspice
1 tbs.	cinnamon
1 cup	milk
1 cup	molasses



Soak fruits and nuts in brandy and guavaberry rum for one week before cake is made.

Cream butter and sugar. Add eggs, beating constantly. Sift flour, baking powder and spices. Add alternately with molasses and milk to cake mixture. Add soaked fruits and nuts; stir gently.

Pour into greased pans lined with greased brown paper. Bake in slow oven (300°F.) until done – test with toothpick for doneness or approximately for 1hr and 30 minutes.

Brush top with brandy after cake is cool. Wrap in waxed paper and store in tightly closed container.