

Old-Fashioned Light Fruit Cake

24 ounces pecan halves (do not chop)
¾ pound chopped candied pineapple (or use 1½ pounds ready-mixed
¾ pound whole candied cherries chopped candied fruit in place of
1 pound seedless white raisins pineapple and cherries)
½ pound soft butter
2¼ cups (1 pound) sugar
6 eggs
1 bottle (1 ounce) French's Brandy Flavoring
4 cups (1 pound) sifted flour
1 teaspoon nutmeg
1½ teaspoons cinnamon
1 teaspoon salt

Line baking pans with aluminum foil. Use two 9x5x3" loaf pans, or a 10x4" tube pan, or 4 pound-size coffee cans.

Have nuts and fruit ready. Save some to decorate top of cake.

Mix butter, sugar, eggs, flavoring in large bowl of electric mixer. If mixing by hand, use bowl that holds at least 3 quarts. Sift together remaining ingredients. Mix thoroughly with butter-egg mixture. Work into batter with heavy spoon or hands, the nuts and fruits.

Fill pans 2/3 full with batter. Bake in slow oven (275°F). Bake tube cake about 3 hours; smaller cakes about 2 hours. One-half hour before cake is done, brush top with honey or light corn syrup. Decorate with nuts and fruits, pressing down firmly to make them stick. Return cake to oven to finish baking.

When completely cool, lift out of pan and peel off foil. Wrap cake with wine-dampened cloth. Store in airtight container in cool place for at least several weeks. This blends flavor and mellows cake.