

## **Fruitcake** (total baking time - 1 hour)

### **Deborah Isbell's recipe**

- 1 lb. candied red cherries
- $\frac{1}{2}$  lb. candied white pineapple
- $\frac{1}{2}$  lb. candied green pineapple
  
- 6 cups shelled nuts - coarsely chopped
- $\frac{1}{2}$  lb. white or dark raisins
  
- 1 cup sugar
- 2 sticks of butter
- 4 large eggs

#### **Mix together:**

- 1  $\frac{1}{2}$  cup self-rising flour - save  $\frac{1}{2}$  cup to put on fruit
- 2 tsp. Vanilla extract
- 2 tsp. Almond extract
- 2 tsp. Apple Pie Spice

Cream butter and sugar, adding eggs one at a time - beat well.

Add flour and spices and beat well. Add fruit and nuts which are chopped coarsely. Pour into large greased pan and place in 375° oven. After cooking for 15 minutes, stir real good do three times (15 minutes each). After 3<sup>rd</sup> time pack into tube pan lined with brown paper which has been greased good and cook 15 more minutes. Let cool for 15 minutes before slicing.

#### ***Deborah's Notes:***

I use two (2) loaf pans lined with parchment paper that has been greased. Make sure you pack the fruitcake in the loaf pans. I fold the parchment paper over the fruitcake and press down firmly with my hands. I start pressing when I get it half-full and then keep pressing down as I add more fruitcake. If you don't pack it down in the loaf pans it won't stick together.