



The Best Fruitcake EVER

Have you ever gotten a fruitcake as a gift and while you were thinking "YUCK", you said "Thank You"? This is the most delicious cake and you will love it. Just give it a try and your opinion of fruitcake will change forever. And the beauty is you can put in any dried fruit (not candied) fruit that you like. My husband is particularly fond of figs so those go in every time. ~Mary Jane Carey

3 cups dried fruit cut into small pieces (I like dates, figs, & apricots)
2 cups water
Bring the water to a boil. Remove from heat and add the cut fruit. Let cool while you make the batter.

3 cups flour
3 tsp baking powder
1/2 tsp salt
1/2 tsp soda
Mix these ingredients together and set aside.

Cream together
6 Tbsp softened butter
2 cups white sugar
2 eggs, beaten

Add flour mixture to butter mixture in about 3 parts alternating with 1/3rds of dried fruit mixture. Stir well after each addition.

Fold in
1 cup raisins
2 cups broken nuts (I use walnuts)

Bake in greased pan (I use a tube pan) for approximately 1 hour at 325 degrees. The baking time will vary depending on the types of dried fruit you use. Insert a toothpick to check after one hour. Continue to cook until toothpick comes out clean.

Frost with cream cheese frosting when cool.
8 oz cream cheese, softened
1 stick butter softened
1-3/4 cups powdered sugar
Dash of vanilla
Cream together cream cheese & butter, slowly add powdered sugar. Mix well until blended. Fold in vanilla.