



FOR THE
**FARM
WIFE
AND
FAMILY**

Holiday Fruitcake And Breads

By Mrs. Richard C. Spence

Jump the gun on the busy holiday season by doing some of your baking now. Fruitcakes need to be baked and stored for several weeks to further enhance their flavor. Fruitbreads take very readily to freezing so they could be baked and tucked away in the freezer until you need them. We have quite a variety of recipes for you to try today—we hope you'll like all of them.

DATE NUT FRUITCAKE

- ¾ cup (1½ sticks) butter
- ¾ cup sugar
- 4 eggs
- 1½ cups cake flour
- 2 cups coarsely chopped pecans
- 1 cup (8-ounce jar) candied fruit mix
- 1 cup chopped dates

Grease a 9x5x2¾-inch loaf pan and line with waxed paper. In mixing bowl cream butter, gradually add sugar and beat until light and fluffy. Beat in eggs, one at a time. Blend in 1 cup flour. Mix ½ cup flour with pecans, fruit mix and dates. Fold into batter. Pour into pan. Bake in preheated 275 degree oven 2 to 2½ hours or until done. (Have a pan of hot water on bottom shelf of oven. Cake will have greater volume and a moister texture.) Remove to cooling rack, when completely cool. Remove cake from pan. Makes 1 loaf.

DARK SPICED FRUITCAKE

- 2½ cups sifted all-purpose flour
- ½ teaspoon salt
- ¼ teaspoon baking soda
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground mace
- ¼ teaspoon ground cloves
- 2 (8-ounce) packages chopped dates
- 12 ounces mixed candied fruit
- 8 ounces red candied cherries, cut in quarters

- 1 cup light raisins
- 1 cup snipped prunes
- 1½ cups coarsely chopped pecans
- Grated rind and juice of 1 lemon
- ½ cup orange juice
- ¼ cup molasses
- 1½ cups 100% bran flakes
- 1¼ cups butter or margarine
- 1½ cups dark brown sugar, firmly packed
- 6 eggs

Grease and flour 10-inch tube pan. Sift together first six ingredients, set aside. Combine next six ingredients, add lemon rind and ¼ cup flour mixture. Mix well to thoroughly coat fruit. Pour combined fruit juices and molasses over bran. Cream butter until fluffy, gradually beat in sugar; continue beating until very light. Beat in eggs, 1 at a time. By hand, stir in sifted dry ingredients alternately with bran mixture. Thoroughly mix in fruit. Pour into tube pan. Bake on lowest shelf of a preheated slow oven (300 degrees) 1 hour. Reduce temperature to 275 degrees, bake 1½ to 1¾ hours or until done. Cool 1 hour in pan. Turn out; cool completely. Wrap and store in an airtight container at least 1 week before cutting. Makes 1 (6½ pound) cake.

APPLESAUCE FRUITCAKE

- 1½ cups sugar
- 1 cup butter or margarine
- 2 teaspoons cinnamon
- 1 teaspoon cloves
- 1 teaspoon allspice
- 2½ cups sifted all-purpose flour
- 1½ teaspoons soda
- ½ teaspoon salt
- 1 cup rolled oats (quick or old-fashioned)
- 2 eggs, beaten
- 1 cup dark seedless raisins
- 1 cup finely chopped dates
- ½ cup finely chopped candied cherries
- ½ cup finely chopped walnuts
- 2 cups canned sweetened applesauce



Santa Claus, himself, posed for this portrait. You can make an embroidered copy for a child's room. This Santa wall hanging is a perfect before-Christmas gift to help a young one contain his excitement until the big day arrives. The entire embroidery design and background is worked in the cross-stitch. Hung by a dowel stick and diaperery cord, the piece measures about 9 x 12½ inches. Free instructions are available by sending a self-addressed, stamped envelope to the Needlework Editor of this newspaper along with your request for Leaflet PE 4986.

Cream sugar, butter and spices into batter. Pour into greased 10-inch tube pan. Bake in preheated slow oven (325 degrees) 1½ hours. Cool in pan on wire rack. Remove from pan. Creamed mixture alternately with eggs. Toss fruits and nuts with reserved 1 cup flour mixture until well coated. Blend applesauce and fruit-nut mixture. (Continued on Page 18)

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