

Fruitcake – one of those LOVE IT or LEAVE IT food items that some live all year to have at the holidays. This recipe can be made pretty much anytime during the year. One of the nice things is that you make it in advance before the Holiday rush and have it on hand to slice and serve. The trick is to let it sit for at least a week before cutting.



If you choose to ‘baste’ it with brandy, Cognac, or even hard cider or apple juice, start a month to two weeks before Thanksgiving to have the moist and juicy cake that we remember from childhood. Wrap it well in plastic wrap and then foil and keep refrigerated.

Another family favorite - I have given you two versions and you can choose or mix and match ingredients (fruits) and make it your OWN recipe! Hope you enjoy it as much as my family does! S. Luczu

Applesauce Fruitcake

Original recipe: Alice Adams – pre-1960’s

Makes: 2 large (5”x 8-9”loaf pan size) or 3 medium (4”x8” aluminum loaf pans) OR 6 mini loaf size

1 + 1/3 C. Sugar	1 tsp. EACH:
1 1/2 cubes margarine	Ground Cloves; Nutmeg, Allspice, Salt &
1 can (2 C.) Applesauce	Powdered Coffee
3 C. sifted flour (2 C. + 1 C.)*	1 + 1/2 C. Raisins (‘plump’ in hot water & drain well)
2 tsp. Baking soda	2 C. chopped Nuts
2 tsp. ground cinnamon	1/2 Lb. chopped pitted Dates
1 C. Sherry	1 pkg. or jar Candied Fruit
2 tsp. Vanilla extract	1 jar Candied Cherries

- Cream margarine and sugar; add applesauce and stir well. Add sifted dry ingredients to creamed mixture, alternately with sherry.

* Mix reserved 1 cup of flour with ALL of the fruit – stirring well to coat fruit. (This prevents all the fruit from sinking to the bottom of the cake.)

- Add the floured fruits to the batter; add nuts and vanilla and stir together well.
- Pour into well-greased loaf pans and bake in 325° preheated oven for about 2 hours. Until a toothpick comes out clean when inserted into the center of cake.
- Cool on wire racks; then wrap in waxed paper and store for about 1 week before cutting.

Susan’s Alternate recipe:

1 + 1/3 C. Sugar	1 tsp. EACH:
1 1/2 cubes margarine	Ground Cloves; Nutmeg, Allspice, Salt &
1 can (2 C.) Applesauce	Powdered Coffee
3 C. sifted flour (2 C. + 1 C.)*	1/2 C. chopped Apricots
2 tsp. Baking soda	1/2 C. Candied pineapple
2 tsp. ground cinnamon	1/2 C. dried Cranberries
1/4 C. Brandy or Cream Sherry	1/2 C. finely chopped candied ginger
1/2 C. water	2 C. chopped Nuts – walnuts or pecans
4 Tbsp. fresh lemon juice	1 c. chopped pitted Dates
2 tsp. Vanilla extract	2-3 tsp. finely grated lemon zest

- Use the Same mixing and baking directions as above recipe.
- Variations:
 - Substitute Orange juice for part of the Sherry or water.
 - Add Orange zest or candied lemon or orange peel.
 - Use a variety or other nuts