



### **Old Fashioned**

#### **Holiday Fruit Cake – Make It Your Way**

Base for Kathryn Zemke, Myrtle Besterfield, Evelyn Schumacher

140 years old recipe:

Time: 1 hour 20 minutes at 325 degrees; bake in 9-1/2 inch round, Bundt, or bread pans

1/2 cup water  
1/2 cup orange juice  
1 cup granulated sugar  
1/2 cup raisins  
1/4 teaspoon salt  
1/2 cup vegetable shortening  
2 cups flour  
1/2 teaspoon cinnamon  
1 teaspoon baking powder  
1 teaspoon baking soda  
1/2 cup broken pecans

In a medium sized saucepan, combine, water, orange juice, sugar, raisins, salt, and chunks of vegetable shortening. Bring to a boil over medium heat; cook until shortening melts, stir occasionally. Set aside; cool completely. Place in mixing bowl.

Meanwhile, combine flour, cinnamon, baking powder, and baking soda. Add to cooled liquid ingredients; stir to form dough; add pecans or additional cherries, chopped dates, or candied fruit as desired. Kay said everyone in the family adds their own favorite add-ins.

Spoon evenly into lightly greased foil-lined spring form pan. Bake in preheated 325 degree oven for 1 hour 20 minutes or tests done. Let cool in pan. Remove to serving plate or freeze for later serving. Kay never added any alcohol to this cake and doubles the recipe if using a Bundt pan.

**Cook's Note:** The original recipe used all water but I added some orange juice for citrus flavor. I added 1/2 cup green candied cherries, halved; 1/2 cup red candied cherries, halved, 1/2 cup chopped dates. I also sprinkled the baked cake with confectioners' sugar through a paper doily to serve for a holiday dessert. I also decided to wrap half the cake and treat it as a traditional fruit cake, poking it with a skewer, and feeding it with a Tablespoon of rum every 2 days. If you do this, wrap the cake securely; store in a cool place.