

# Mom's *inexpensive* Fruitcake

Mmmmm - I love fruitcake! But I'm picky, it can't be too sweet and absolutely must be very moist.

- 2 Cups raisins or mix of raisins and dates
- 2 Cups Sugar
- 2 Cups Water
- 5 Tablespoons Butter or Margarine
- 2 Teaspoons Cinnamon
- 1 Teaspoon Cloves

Mix above ingredients together in a medium saucepan and simmer for 10 minutes. Allow to cool.

Add:

- 3 Cups Flour
- 1 Teaspoon Baking Soda
- 1 Teaspoon Salt
- 1 Cup Walnuts (*optional*)  
and Candied Fruit to taste.

Enjoy!



Mix thoroughly and pour into paper lined bread pans. Bake at 325 F for 1 hour.

For maximum "moist-ness" pour one tablespoon of rum, cream cherry or other sweet liquor over baked cakes. Repeated weekly until Christmas your cakes will stay fresh throughout the New Year season too.

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