

Uncle Johnny's Fruit Cake

(From the kitchen of Ralph Michael Winters)

Uncle Johnny's Fruit Cake

6 Eggs
1 5/6 Cups Sugar
8 Ounces Cream Butter
4 Ounces Evaporated Milk
1/4 Cup Good Red Wine
8 Ounces Apple Jelly
1 1/2 Tsp Ground Nutmeg
1 1/2 Tsp Cinnamon
1 Tsp Mace
1/2 Tsp Ground Allspice
1 Tablespoon Vanilla
3 Cups Flour
1 1/2 Tsp Baking Powder
1 1/2 Pounds Raisins
1/2 Pound Currants
1/4 Pound Chopped Figs
1/4 Pound Chopped Dates
1/2 Pound Chopped Walnuts
1 1/2 Pound Mixed Candied Fruit
2 Ounces Really Good Bourbon Whiskey
2 Packages Cheese Cloth
1 Roll Parchment Paper

Use a heavy duty mixer. Cream butter and sugar together add eggs and mix thoroughly. Add milk, wine and jelly alternately and beat. Add flour nutmeg and other spices. Add baking powder. Add floured fruit and nuts, beat as hard as possible.

The more you beat, the lighter the cake. Bake in a moderate (285) over for 2-1/2 to 3 hours or until straw pulls out clean. Be sure to use heavy pans for baking, properly lined with parchment paper. Pour several tablespoons of good whiskey over cakes while hot. Store in heavy white cloth saturated in whiskey.

Makes 8 lbs. (2 large loaf pans and 2 small loaf pans) COMPLETELY COLD before putting into tins.

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