

Aunt Olga's Fruit Cake

Olga's Fruit Cake is the kind of substantial fruitcake that brings to mind the big Christmas tins that used to appear every holiday season. Packed with raisins, dates, figs, citron and nuts, it has many of the familiar ingredients of a traditional dark fruitcake, but with a recipe all its own. One charming bit of old-fashioned shorthand calls for a "small glass of jelly," without specifying the flavor or exact amount—apparently something Olga and anyone she shared the recipe with would simply have known.

Fruit Cake (Olga's)

2 $\frac{1}{2}$ c white sugar	}	Boil together for 5 min. and let cool.
1 $\frac{1}{2}$ c lard		
2 c water		
1 t cinnamon	}	small glass of jelly
1 t nutmeg		
1 t cloves		
$\frac{1}{2}$ t salt		

Add to cooled mixture:

- 4 eggs well beaten
- 1 t. soda dissolved in 4 tbsp hot water.

2 rounding t. B.P.

4 $\frac{1}{2}$ c flour (3 c into mixture & balance into fruits)

1 lb (3c) nuts	}	Cut (do not grind) & add 1 $\frac{1}{2}$ c flour. Combine with above mixture
1 lb (2c) raisins		
1 lb (2c) dates		
$\frac{1}{2}$ lb (2c) figs		
1 lb (2c) citron		

Bake in slow oven ~~2~~ $\frac{1}{2}$ hrs.
250 to 275°

2 $\frac{1}{2}$ cups white sugar

1 $\frac{1}{2}$ cups lard

2 cups water

1 teaspoon cinnamon

1 teaspoon nutmeg

1 teaspoon cloves

$\frac{1}{2}$ teaspoon salt

Small glass of jelly. Boil together for 5 minutes and let cool.

Add to cooled mixture:

4 eggs, well beaten

1 teaspoon soda dissolved in 4 tablespoons hot water

2 rounding teaspoons baking powder

4 $\frac{1}{2}$ cups flour (3 cups into mixture & balance into fruits)

1 lb. (3 cups) nuts

1 lb. (2 cups) raisins

1 lb. (2 cups) dates

$\frac{1}{2}$ lb. (2 cups) figs

1 lb. (2 cups) citron

Cut (do not grind) and add 1 $\frac{1}{2}$ cups flour.

Combine with above mixture.

Bake in slow oven 2 $\frac{1}{2}$ hrs.

250° to 275°