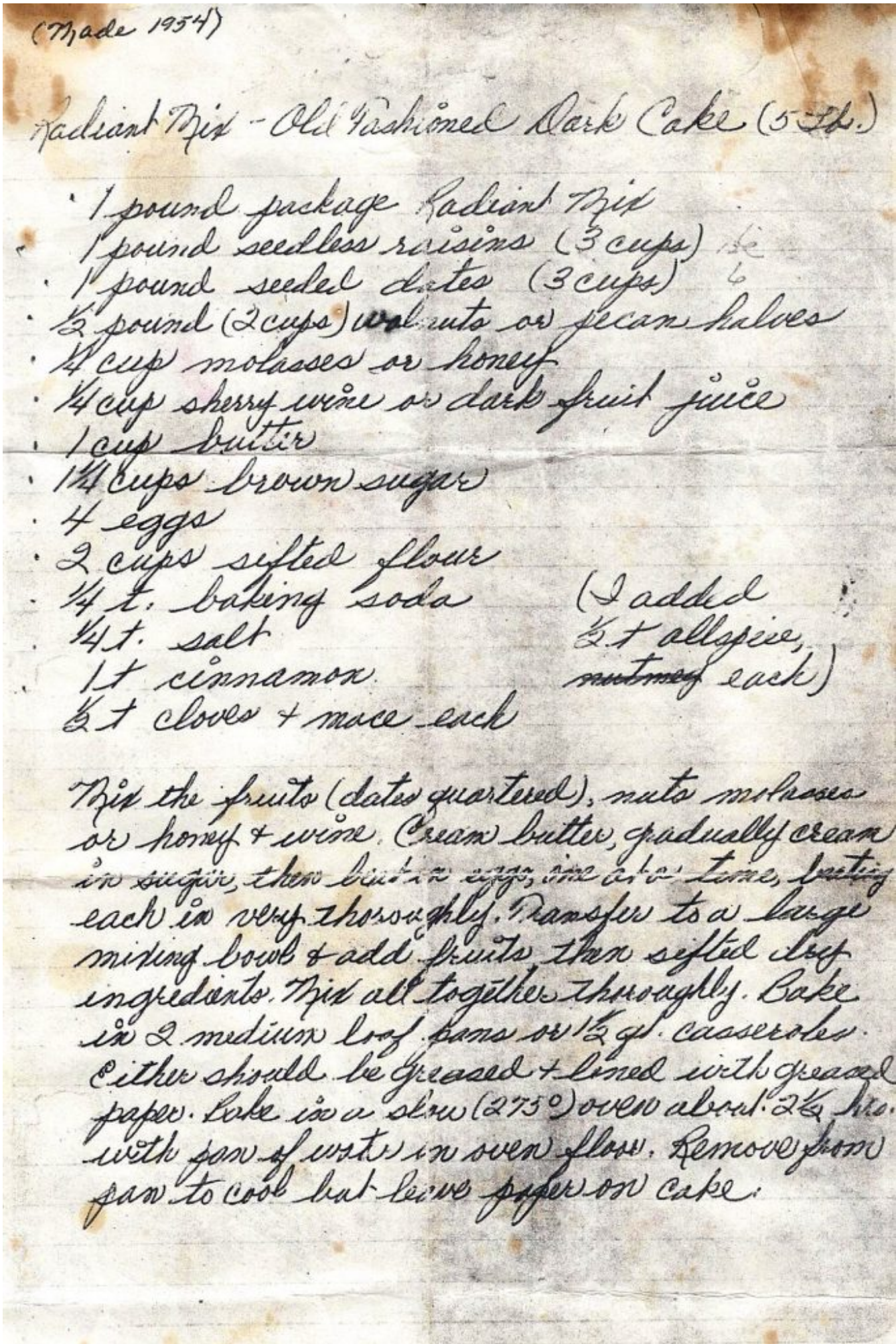


Radiant Mix Old Fashioned Dark Cake (5 lb)

If your idea of fruitcake is a dry, pale Christmas brick, Radiant Dark Cake will set you straight on the real definition of fruitcake. This was a favorite in our family and one my mother made often. She kept the finished cakes refrigerated, wrapped in their brown baking paper and paper towels, then tucked into a plastic bag. The paper towels were soaked with currant wine, keeping the dark, fruit-packed cake rich and moist. I remember taking slices to school, where it was valuable lunch-trading stock because everybody wanted Mom's fruitcake. Years later, when I made the recipe myself, I couldn't find currant wine and substituted port instead. It worked beautifully.



- 1 pound package Radiant Mix
- 1 pound seedless raisins (3 cups)
- 1 pound seeded dates (3 cups)
- 1/2 pound (2 cups) walnuts or pecan halves
- 1/4 cup molasses or honey
- 1/4 cup sherry wine or dark fruit juice
- 1 cup butter
- 1 1/4 cups brown sugar
- 4 eggs
- 2 cups sifted flour
- 1/4 t. baking soda
- 1/4 t. salt
- 1 t. cinnamon
- 1/2 t. cloves & mace each

[Handwritten note: "I added 1/2 t. allspice, nutmeg each" — nutmeg crossed out]

Mix the fruits (dates quartered), nuts, molasses or honey & wine. Cream butter, gradually cream in sugar, then beat in eggs, one at a time, beating each in very thoroughly. Transfer to a large mixing bowl & add fruits, then sifted dry ingredients. Mix all together thoroughly.

Bake in 2 medium loaf pans or 1 1/2 qt. casserole. Either should be greased & lined with greased paper. Bake in a slow (275°) oven about 2 1/2 hrs. with pan of water on oven floor. Remove from pan to cool but leave paper on cake.

[Made 1954]