



Festive Foods

Yuletide Specialties

UNBAKED FRUIT CAKE

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| 1 cup light or dark raisins | 1 teaspoon cinnamon |
| 1 cup cooked prunes | ½ cup undiluted evaporated milk |
| ½ cup walnuts | |
| ½ cup candied cherries | 1 teaspoon vanilla |
| ½ cup soft butter | 1½ cups chopped candied peel (orange, lemon, citron, etc.) |
| ¼ cup honey | 5 cups finely crushed vanilla cookies or graham cracker crumbs |
| 1 teaspoon salt | |
| ½ teaspoon allspice | |
| ½ teaspoon mace | |
| ¼ teaspoon cloves | |

Rinse and drain raisins; pit and chop prunes. Chop walnuts and cut cherries in quarters. Cream butter, honey, salt and spices until creamy. Blend in evaporated milk and vanilla. Combine all ingredients, except crumbs, mixing well. Let stand about 2 hours to blend flavors. Add crumbs and mix thoroughly. Pack firmly into lightly buttered or oiled mold or molds. Let stand in refrigerator at least 24 hours before serving. Garnish with holly and whole candied fruits, if desired. Makes 1 large or 2 small fruit cakes.

Christmas tradition begins in the kitchen with homemade fruit cake, steamed pudding, homemade coffee cakes, cookies and sweets. For centuries European countries have celebrated Christmas and the Holy days with rich and delectable foods.

Many of our delicious holiday foods are made from cherished recipes that have been in the family for centuries. Out of this has come an array of fabulous foods — in many instances foods that have become the Yuletide specialty of each particular family. Recipes for such foods are carefully guarded secrets handed down from generation to generation — so precious they have become a part of our heritage.