

Christmas Fruit cake

- 1 pkg yellow cake mix
- 1/2 cup water
- 1 pound walnuts
- 1 tsp lemon extract
- 1 tsp almond extract
- 4 eggs
- 3/4 tsp salt
- 1 pound white raisins
- 1 pound mixed candied fruit
- Flour
- Sherry wine or alcohol of choice

Blend cake mix, eggs, water and flavoring at low mixer speed; when blended mix 4 minutes at medium speed. Dredge chopped nuts and fruit in 1/2 cup flour and add to cake mixture.

Pour into two well greased 9"x5" loaf tins, lined with 3 thicknesses of wax paper.

Place small pan of water in oven that had been preheated to 275 degrees F. (If using glass pans temperature should be 250 degrees). Place cakes on either side, Bake 2 1/2 hours to 3 hours or until tester comes out clean.

When done cool 15 minutes on a rack and peel off the wax paper.

When cold, moisten each cake with about 1/4 cup of wine.

Wrap well and store in refrigerator.

—Betty Levinthal— We Love to Cook, Kenmore Mercy Hospital