

Fruit Cake

1 pound pecan halves 1/2 pound Candied Cherries, halved
 1 pound Brazil Nuts 2/3 lb Candied Pineapple, ^{minced}
 1 cup grated fresh Coconut 1 lb dried Apricots, quartered
 2 pounds whole pitted dates 1 cup all purpose flour
 2 cans (14 oz each) Sweetened Condensed milk
 1/2 cup light Rum, plus additional rum for
 aging cake.

Grease two 9x5 inch loaf pans.
 Line bottoms with parchment or wax paper.
 Preheat oven to 350°F.

In large bowl combine nuts + fruits.
 Add Flour + Eggs. Then add Sweetened Condensed
 Milk and Rum, mix well. Spoon into prepared
 loaf pans. Press down evenly. Bake 1 hour and
 15 minutes. Cool in pans on wire racks 1
 hour. Remove from Pan, Peel off paper.

Turn right side up, when completely cool, drizzle
 about 2 tablespoons rum on each loaf. Wrap in
 foil let stand 24 hours before slicing.

To serve, Slice each loaf into nine
 1 inch slices. Cut each slice into thirds.
 Makes 27 pieces per loaf, about 280
 Calories each.

Candy
 milk, Sugar, salt Butter. Bring to a boil over a
 moderate heat. Boil 5 minutes. Stirring constantly. Remove from
 heat, add Peanut Butter morsels. Stir until morsels melt and
 mixture is smooth. Spread into foil-lined 9" square pan. Chill
 30 minutes. On heavy gauge saucepan combine Brown Sugar
 Butter + Corn Syrup. Stir until smooth. Bring to a boil. Remove from

Candy

Sheet. add confectioner sugar and Diamonds walnuts. Stir until well blended. Spread
 over Peanut Butter fudge layer. Chill until firm (about 2 hours). Makes 3 1/2 lbs.