Ruth’s Fruitcake (updated)

My mother always made “fruitcake” at Christmas. It was so much better than the fruitcake in the stores. It didn’t have candied fruit and it was dark, moist, and full of nuts. When she gave me her recipe, I changed it a bit but it’s pretty much the same. One year I found a package of chopped dried fruit and thought it would save time, but I quickly realized that one of the fun things about this recipe is inviting others into the kitchen to chop the dried fruit and share Christmas stories. Now I only buy dried fruit that needs to be cut up and my husband and I have fun remembering past holidays. Enjoy!

Ingredients

2 ½ c chopped dried fruit (I typically use apricots, dates, and cherries in varying amounts)

½ c raisins, plumped in a small amount of water (saved for later)

1 c chopped nuts, walnuts or pecans or a mixture

¾ c whole wheat baking flour

½ t baking powder

3 large eggs, beaten well

¼ c honey

¼ c water (from plumping raisins above)

1 t vanilla

Use four well-greased, small loaf pans. Pre-heat oven to 300 degrees.

Combine all ingredients. Mix well and divide mixture among the four pans. Bake 40-45 minutes. I have soaked the cakes in brandy, but they are great just as they are. They get better over a day or so. We love to have a small slice with eggnog.