FRUIT CAKE

By Mabel Bostwick

Contributed by Mike Bostwick

(ELLA RUSSELL LYBECKER)

3 cups nuts

3 cups pitted dates cut in halves

1 cup candied cherries

¾ cup flour

¾ cup sugar

½ tsp salt

3 eggs

1 tsp vanilla

½ tsp baking powder

Pace fruit and nuts in large bowl. Sift flour, sugar, baking powder and salt over fruit mixture.

Mix well with hands.

Beat eggs and vanilla until frothy.

Pour eggs over fruit.

Mix well with hands.

Pour batter into a greased, wax paper lined 9 ½ x 5 ½ loaf pan.

Bake at 300 degrees for 1 34 hours. Cover with a thin coat of honey. Let cool. Store several days before slicing.

Grandma Bostwick loved to serve this cake. Everyone who sampled it said it was the best fruitcake ever.