WHOLE FRUIT CAKE

By Grandma Rowlee

(Contributed by Mel and Dianne Hurley)

(THERON)

MIX:

3 cups Brazil nuts (2 cups may be used)

1-pound pitted dates

1 cup drained “mar chino” cherries

SIFT AND PUT OVER NUT MISTURE:

¾ cup flour

¾ cup sugar

½ tsp baking powder

½ Tsp salt

ADD TO MIXTURE:

3 eggs beaten until foamy

1 tsp vanilla

Line pan with waxed paper and grease.

Bake 300 degrees for 1 ½ hours. Watch closely after 1 ¼ hours.

This treat was one of Grandma’s Holiday specialties and as a child, I remember it being the only fruit cake I could actually eat.