

## **Fruitcake that even Fruitcake-Haters Love**

*(recipe dictated by Mom)*

In a very big bowl, combine 2 cups flour with 2 tsp. baking powder and 1/2 tsp. salt.

Add 2 lb. candied fruit (4 1/2 c.), any kind you like. Then add 3 1/2 c. chopped dates. She says you can chop them, but she always buys them already chopped. And why not?

Toss them around in the flour so they're well coated. Use your hands. It's very satisfying, and does the best job. In another, smaller, bowl, beat 4 eggs till frothy. Gradually add 1 c. sugar to the beaten eggs. Add this to the big bowl of flour-coated fruit.

Now add 2 lbs., or about 8 cups, of pecans, preferably not stolen from our yard in Carlyle. Mix thoroughly. Again, hands are best, and the most fun.

Load the mixture into loaf pans. Two big ones, or, if your family has dispersed like Mom's, use four or five of those smaller ones. You can fill the pans pretty full, since the cake won't rise much (no dry icky cakey stuff, remember?) Press the mixture down, since you don't want holes.

Bake at 275 degrees for about 1 1/4 hours. Cool completely, then place on big squares of foil, sprinkle with brandy, and use the foil to wrap till ready to eat. Goes really well with Scrabble.