

# Christmas

## Friendship Fruit Cake

### INGREDIENTS

#### Fruit Starter:

- 1 can (20 ounce) Pineapple Chunks, drained.....○
- 1 can (16 ounce) Apricots, drained.....○
- 1 can (16 ounce) sliced Peaches, drained.....○
- 1 jar (10 ounce) Maraschino Cherries, drained.....○
- 1 ¼ cup Brandy.....○
- 1 ¼ cup Sugar.....○

#### Cake:

- 1 pint Friendship Fruit Starter.....○
- 1 can (16 ounce) sliced Peaches, cut into 4 pieces.....○
- 1 can (16 ounce) Pineapple chunks, each cut in half.....○
- 2 jars (10 ounce) Maraschino Cherries, drained and each cut in half.....○
- 2 boxes (18.25 ounce) Golden Butter Cake mix.....○
- 2 boxes Vanilla Instant Pudding.....○
- 5 ½ cups Sugar.....○
- 1 ⅓ cup Vegetable Oil.....○
- 8 Large Eggs.....○

### PREPARATION

To make the Fruit Starter, combine all of the fruit starter ingredients in a clean, large glass jar. Stir with a wooden spoon. Cover and let stand at room temperature for 3 weeks, stirring at least twice a week. After three weeks, you can begin making the cake.

**Day One:** In a very large glass jar or bowl combine 1 pint of the Fruit Starter with 1 can of the sliced Peaches and their juice. Add 2 ½ cups of Sugar and stir every day for 10 days. When not stirring mixture, keep it covered with a paper towel, foil, or a loose lid. Let mixture sit at room temperature. Do not refrigerate it or cover it airtight. A pan of water underneath the jar or bowl will keep the ants out.

**Day 10:** Add 1 can of Chunk Pineapple and its juice. Stir in ½ cup of Sugar. Stir everyday for 10 days. The color should change and the mixture should foam when stirred.

**Day 20:** Add 2 jars of the drained Maraschino Cherries. Add 2 ½ cups of Sugar and stir every day for the final 10 days.

**Day 30:** Drain the fruit and reserve it and the liquid. Pour the liquid into 3 glasses or ceramic pint jars. One jar for you to start your next cake with and two jars for your friends. The next cake must be started within 3 days after receiving the Fruit Starter or you should freeze the Fruit Starter to use at a later date. Do not use plastic or metal containers to store the Fruit Starter.

Preheat oven to 325 degrees. Grease and Flour two 9 x13 inch baking pans, or Bread Loaf pans. In a very large bowl, combine the Golden Butter Cake mix, Vanilla Instant Pudding mix, Vegetable Oil and Eggs. Stir in the drained reserved fruit from the starter. Stir until all ingredients are well combined. The batter will be stiff. Pour the batter into the prepared cake pans. Bake cakes at 325 degrees for 55 to 65 minutes.

Variation: Instead of using 13 x 9 inch pans, use Bread Loaf pans for traditional looking fruit cakes. Adjusting the baking time may be required.