

# Cherry Fruit Cake

*Rosemary R Powell*

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*1 1/2 cups sifted flour  
1 1/2 cups sugar  
1 teaspoon baking powder  
1 teaspoon salt  
2 packages (7-1/2 ounce  
ea) pitted dates  
1 pound diced candied  
pineapple  
2 jars (16 ounce ea)  
maraschino cherries,  
drained and stemmed  
5 1/2 cups (18 ounces)  
pecans  
6 eggs  
1/3 cup dark rum  
1/2 cup light corn syrup*

Preheat the oven to 300 degrees.

Grease two loaf pans.

In a large bowl, sift the flour, sugar, baking powder and salt. Add the fruit and pecans. Toss.

In a bowl, beat the eggs and the rum. Add to the fruit mixture. Turn into the pans with a spatula.

Bake for 1-3/4 hours. Cover with foil for the last 30 minutes.

Cool for 15 minutes and remove from the pan.

Brush with corn syrup while warm.

(You may use mini loaf pans to yield six smaller fruit cakes. Cooking time for the smaller pans will be one hour.)

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Per Serving (excluding unknown items): 7460 Calories; 434g Fat (51.2% calories from fat); 103g Protein; 829g Carbohydrate; 56g Dietary Fiber; 1272mg Cholesterol; 3493mg Sodium. Exchanges: 15 1/2 Grain(Starch); 8 Lean Meat; 1 Fruit; 79 1/2 Fat; 38 1/2 Other Carbohydrates.