

Easy Dromedary Fruit Cake

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Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

Yield: 3 cakes

*1 package (8 ounce)
Dromedary dates, snipped
6 ounces candied fruit
1 cup nuts or pecans
1/2 cup seedless raisins
1 cup flour
1 package (17 ounce)
pound cake mix
1/4 cup margarine, softened
1 cup milk
3 eggs*

In a bowl, toss the dates, candied fruit, nuts and raisins with 1/2 cup of flour. Set aside.

In a bowl, add 1/2 cup of flour to the pound cake mix. Add the margarine and mix at low speed. Blend in 1/2 cup of milk. Beat for 1 minute. Blend in the eggs and beat for 1 minute more. Add the other 1/2 cup of milk. Beat for 1 minute. Blend in the date and fruit mixture.

Turn the mixture into three greased 7-1/2 x 4 inch pans.

Bake at 325 degrees for one hour and 15 minutes.

Per Serving (excluding unknown items): 1648 Calories; 70g Fat (38.0% calories from fat); 43g Protein; 216g Carbohydrate; Dietary Fiber; 669mg Cholesterol; 955mg Sodium. Exchanges: Grain(Starch); 2 1/2 Lean Meat; 1 Non-Fat Milk; 11 1/2 Other Carbohydrates.