

# Kermit Fruit Cake

*Helen Palecki*

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

*1 cup margarine  
4 eggs  
1 cup packed white sugar  
1 teaspoon baking soda  
1 tablespoon hot water  
1 teaspoon vanilla  
1 pound dates, cut up  
1/2 cup nutmeats  
1 cup raisins  
flour (for tossing)*

In a bowl, cream the margarine, sugar and eggs.  
Add the baking soda and vanilla. DO NOT ADD  
SPICES as they spoil the taste of the cake.

In a bowl, toss the dates, nuts and raisins lightly  
in flour. Add the mixture to the creamed mixture.

Turn the batter into a well greased and floured  
nine-inch tube pan.

Bake in a 325 degree oven for a little more than  
one hour.

Per Serving (excluding unknown items): 3491 Calories; 204g Fat (50.0% calories from fat); 40g Protein; 420g Carbohydrate; 36g Dietary Fiber; 848mg Cholesterol; 3700mg Sodium. Exchanges: 3 Lean Meat; 26 1/2 Fruit; 38 Fat.