

Mama's Fruit Cake

This recipe is an adaptation of the recipe that my grandmother used to make. When my mom started making it, she removed most if not all of the candied fruits that no one likes any way and substituted in dates, figs, and raisins. She then fills the batter with tons of nuts. I only had a copy of Mom's handwritten recipe complete with a few questions ... so I rewrote it.

- 1 ½ cups of butter (2 ½ sticks), softened
- 2 cups white sugar
- 1 cup brown sugar
- 3 eggs
- 3 cups applesauce
- 1 Tablespoon vanilla extract
- 6 cups flour
- 1 ½ teaspoon salt
- 3 teaspoons baking soda
- 1 ½ teaspoons baking powder
- 2 teaspoons nutmeg
- 3 teaspoons cinnamon
- 1 teaspoon cloves
- 1 teaspoon allspice
- 2 cups dried figs
- 2 cups dates
- 8 ounces raisins
- 8 ounces dried cranberries (or you can use all raisins)
- 2 pounds of mixed nuts (pecans, almonds, walnuts)

In a large bowl, using an electric mixer, cream butter and sugars together. Add the eggs and mix well. Add the applesauce and vanilla extract and mix well.

Sift the dry ingredients together and mix them into the wet ingredients on low speed.

Combine all the dried fruits and nuts in a large bowl. Pour a little of the cake batter over them. With a sturdy spoon, mix the batter into the fruits and nuts. Continue adding batter and mixing till everything is incorporated.

Fill loaf pans $\frac{3}{4}$ of the way full. Bake at 325° F for about an hour. If baking in two large angel food pans, bake for two hours and fifteen minutes.