

New No-Bake Fruit Cake

Whether you love it or hate it, the fruit cake dates back to Roman times. Usually baked in the oven, this early 1960s version includes new ingredients such as marshmallows, Carnation evaporated milk and concentrated orange juice and is chilled in the fridge until set.

2/3 cup Carnation evaporated milk

2 cups miniature marshmallows

2 tbsp. frozen orange juice concentrate (undiluted)

Stir the above mixture in a 3-quart saucepan over a medium heat until all the marshmallows are dissolved.

Take from heat and stir in:

¾ cup cut-up dates

1 cup seedless raisins (half yellow and half dark)

1 cup broken walnuts

1 cup mixed candied fruits or peels

¼ cup candied cherries

Stir in until well blended mixture of:

4 cups fine graham cracker crumbs

1 tsp. cinnamon

1 tsp. nutmeg

½ tsp. cloves

Press firmly into a 5-6 cup ring mold or loaf pan which has been lined with wax paper. Cover tightly. Chill in refrigerator for about 2 days. This cake makes about 3 pounds.

Recipe credit: *CKOX Party Line: Hints and Recipes for the Homemaker, Volume 2.* – 1961.

