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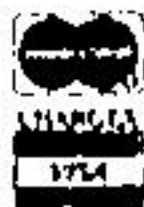
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Christmas Favourites

COURTESY OF STONE ROAD MALL

LIGHT FRUITCAKE

- 1 cup butter or margarine
 - 1 cup sugar
 - 4 eggs
 - 3 cups sifted all-purpose flour
 - 1 teaspoon baking powder
 - ½ cup light corn syrup
 - ¼ cup orange juice
 - ¼ cup dry white wine
 - 1 teaspoon lemon extract
 - ½ pound (1½ cups) candied cherries, chopped
 - 1 cup light raisins
 - ½ pound (1 cup) candied pineapple, chopped
 - ¼ pound (½ cup) chopped mixed candied fruits and peels
 - ¼ pound (½ cup) candied lemon peel, chopped
 - ¼ pound (½ cup) candied orange peel, chopped
 - 1 cup chopped walnuts
- Oven 275 degrees

Cream butter and sugar till light; add eggs, one at a time, beating well after each. Sift flour and baking powder together. Combine corn syrup, orange juice, wine, and lemon extract; add to creamed mixture alternatively with flour mixture. Mix well. Combine chopped fruits, peels, and nuts; fold into batter. Pour into 1 well-greased 5½ cup ring mold and 6 well-greased 4½x2½x1½ inch loaf pans. Or, turn into 1 well-greased 5½ cup ring mold and 1 well-greased 10x3½x2½ inch loaf pan. Bake at 275 degrees 60 to 70 minutes, or till done. Cool in pans; turn out of pans. Wrap in several layers of wine-moistened cheesecloth. Overwrap with foil. Store in cool place at least one week. Re-moisten cheesecloth as needed.

DARK FRUITCAKE

- 3 cups sifted all-purpose flour
 - 2 teaspoons baking powder
 - 2 teaspoons ground cinnamon
 - 1 teaspoon salt
 - ½ teaspoon ground nutmeg
 - ½ teaspoon ground allspice
 - ½ teaspoon ground cloves
 - 1 1-pound package (2½ cups) mixed candied fruits and peels
 - 1 15-ounce package (3 cups) raisins
 - 1 8-ounce package (1½ cups) whole candied cherries
 - 1 8-ounce package (1½ cups) pitted dates, snipped
 - 1 cup silvered almonds
 - 1 cup pecan halves
 - ½ cup candied pineapple, chopped
 - 4 eggs
 - 1½ cups brown sugar
 - 1 cup orange juice
 - ¾ cup butter or margarine, melted and cooled
 - ¼ cup light molasses
- Oven 300 degrees

Sift flour, baking powder, cinnamon, salt, nutmeg, allspice, and cloves into large mixing bowl. Add candied fruits and peels, raisins, candied cherries, dates, almonds, pecans, and candied pineapple. Mix (all fruits and nuts are well coated). Beat eggs till foamy. Gradually add brown sugar, beating till well combined. Blend in orange juice, butter or margarine, and light molasses. Add to fruit mixture; stir till well combined.

Grease one 5½x3½x2½ inch loaf pan, one 8½x4½x2½ inch loaf pan, and one 10x3½x2½ inch loaf pan. Line bottom and sides of pans with strips of brown paper; grease paper. Turn batter into prepared pans, filling each about ¾ full. Bake at 300 degrees till done. (Allow about 1½ hours for 8½x3½x2½ inch pan and about 2 hours for the other two pans.) Cover all pans with foil after 1 hour. Cool thoroughly; remove from pans. Wrap in several layers of wine- or fruit juice-moistened cheesecloth. Overwrap with foil. Store in refrigerator. Re-moisten cheesecloth as needed if cakes are kept longer than one week.