

Apple sauce Fruitcake

Ingredients:

- 1 1/2 cup granulated sugar
- 1/2 cup dark brown sugar
- 1 cup unsalted butter (16 tpb), room temperature
- 2 eggs, room temperature
- 2 cup applesauce, from jar or can
- 3 1/2 cup flour
- 1 tsp baking powder
- 2 tsp baking soda
- 2 tsp cinnamon
- 1 tsp each nutmeg, allspice, cloves
- 1/2 tsp salt
- 1/2 tsp vanilla or almond extract
- 1 b bag of pitted dates, cut in small pieces and/or 2 cups raisins
- 2 cups chopped assorted nuts (walnuts, pecans, almonds)
- 8 oz each candied red & green cherries, in slices
- 6 oz each candied orange peel & pineapple, chopped
- 1/2 cup flour to coat fruit



Directions:

This will make 3 loaf pans or several dozen muffins. Grease the pans and preheat oven to 275-300 degrees. Coarsely chop dates and cut cherries in halves. Put all fruit in a bowl and dust with some of the flour.

Beat eggs till frothy. Beat in sugars then add vanilla. Add to fruit and toss to combine. Fold in flour and seasonings plus nuts till all is covered. Divide mixture between pans. Bake 60 minutes for muffins and bake loaves 1 1/2-2 hours till cake tester inserted into the center comes out clean and the cakes are golden brown. Let cool. These can keep for several weeks in a cool dry place or refrigerator.

A recipe from Cathy Branciaroli of <https://delawaregirleats.typepad.com/>