Aged Fruit Cake

Do you have a surplus of canned fruit in your pantry? Use it up with this delicious fruit cake recipe! And remember, always practice proper food safety when preserving and using canned goods.

This is an old Extension recipe for using up your bottled
fruit. This cake is more like a pudding cake, rather than a light and fluffy cake. If old fruit is not available, canned fruit of any age, or fruit cocktail, works well. Serves 16-20.

**Ingredients:**

1- quart fruit, with juice  
1½ cups sugar  
1 cup oil  
4 cups flour  
4 teaspoons baking soda  
1 teaspoon salt  
1 teaspoon cloves  
1 teaspoon nutmeg  
1 tablespoon cinnamon  
1 cup raisins, nuts, or coconut (optional)

**Instructions:**

Blend fruit with juice in a food processor or blender (or use a potato masher—it need not be a fine puree). Add sugar and oil to fruit and mix well. Add remaining ingredients and mix.

Pour batter in a non-stick 9×13 baking pan. Bake at 350 degrees for 1 hour.

Cake is rich and can be eaten plain, but if frosting is desired, a butter cream or cream cheese frosting pairs well.

Need a refresher? Click here for canning safety tips!