AppleSauce Fruit Cake - Aunt Ruby's

Ingredients

- 2 cups dried apples, chopped
- 2 cups Ribbon Cane Syrup
- 1 1/2 cups sugar
- 2 sticks butter (1 cup)
- 4 eggs, well beaten
- 1 cup buttermilk
- 3 cups flour
- 1 tsp soda
- 1 cup nuts, chopped
- 1 cup raisins
- 1 cup Cherries, chopped
- 1 cup fig preserves
- 1 cup pineapple, crushed
- 1/2 tsp allspice
- 1/2 tsp vanilla



Summary

Yield: 12
Source: Aunt Ruby
Prep Time: 30 minutes
Category: Cakes
Cuisine: American

Instructions

Soak 2 cups chopped dried apples in water overnight, drain and cook in 2 cups Ribbon Cane Syrup until thick like preserves. Combine raisins and nuts in a small bowl. Add 1 cup flour and mix well. Set aside. Cream together sugar and butter; add eggs. Mix remaining 2 cups flour, soda and allspice. Add flour mixture alternately with buttermilk. Add vanilla and mix well. Mix fig preserves, crushed pineapple into cooked apples. Add to cake batter. Stir in cherry, raisins, nut mixture. Spoon

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batter into a greased and floured Bundt pan or loaf pans. Depending on the pan you use, is how long to cook. I suggest checking around 40-45 minutes.

Preheat oven to 350° Place pan of water in bottom of oven while baking. This keeps the cake from drying out.

Notes

This recipe was found in Granny's handwritten recipes. There weren't any instructions, so I improvised. Dee McMillan