



HOW DO I?

RECIPES:

JESSIE'S FRUITCAKE

Woodrow Wilson's mother Jessie Woodrow was a first generation English Immigrant, and probably brought this recipe with her from her homeland. True to the Victorian Era when fruitcakes were on the rise, the cake is full of raisins, molasses and not the classic dried fruit we think of today. Fruitcakes were traditionally given as presents to family and friends, and was a great way to use preserved or candied fruit from the earlier harvest.

INGREDIENTS

- 1 pound of white granulated sugar
- 1 pound (4 sticks) butter
- 1 1/4 pound all-purpose flour
- 1 dozen eggs
- 3/4 cup (6 ounces) molasses
- 2 pounds raisins (1 light, 1 dark)
- 1 pound chopped, candied citron
- 1 nutmeg, ground
- 3 tablespoons ground cinnamon
- 2 tablespoons ground cloves
- 2 tablespoons ground allspice
- 1/2 teaspoon ground mace
- 1/2 cup hot water
- 1 teaspoon baking soda

DIRECTIONS

1. Preheat oven to 300. Dissolve the soda in hot water
2. Cream the butter, sugar and beaten egg yolks and mix until combined.
3. Sift flour with the spices and add to the mixture.
4. Add baking soda mixture and mix well.
5. Beat egg whites until stiff and blend into batter with a spatula.
6. Shake all of fruit into a bag and mix with a tablespoon of flour to dry it out. Mix into batter.
7. Pour into greased and floured cake pans. This amount of batter may fill 2 bundt pans or 1 bundt pan and 1 loaf pan.
8. Bake in oven for 2 hours. Remove and let cool 10 minutes in pan. Turn out onto cooling rack and let dry completely.

PREP TIME: 20 MINUTES

COOK TIME: 2 HOURS

TOTAL TIME: 2 HOURS, 20 MINUTES