

DR PEPPER FRUIT CAKE

1 cup diced candied pineapple
1/2 cup diced candied orange peel
1/2 cup diced candied lemon peel
1 cup whole candied cherries
1/4 cup diced candied citron
1/3 cup Dr Pepper
1/2 cup margarine
1/2 cup light brown sugar
4 cups pecan halves

1 cup all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1/4 teaspoon allspice
1/4 teaspoon nutmeg
1 teaspoon cinnamon
1/3 cup Dr Pepper
3 eggs, lightly beaten

Place candied fruits in a bowl and pour 1/3 cup Dr Pepper over fruit. Allow to stand several hours or overnight. Cream together the margarine and sugar until light and fluffy, Add the soaked fruit and pecans, reserving a few cherries and pecan halves for decoration of the top. Sift together the flour, baking powder, salt and spices. Add to the creamed mixture alternately with the remaining 1/3 cup Dr Pepper and eggs which have been combined. Pour into small loaf pans which have been lined with brown paper and greased. Cover with brown paper or foil, set in a shallow pan of water (water should not be over 1/4 depth of cake pan). Bake 1 pound loaf cakes two hours at 275°. Bake 1 hour, then remove paper from top and the cake pan from the water. Continue baking until done, when toothpick inserted in cake comes out clean. Cool in pan and remove paper from the cake. Wrap in foil, store in cool dry place to ripen and blend flavors. Allow 3 to 4 weeks before slicing to serve.

Yield: 4 (1-pound) loaves or 1 (4-pound) cake