

From Real Estate to Recipes!
DECEMBER'S FEATURE RECIPE

Dottie's Christmas Fruit Cake

(Dottie & Harlan Zipfel built their Watertown Home with Tina in 2001.)

Ingredients:

9 oz. Whole Glazed Cherries (sliced in half)
9 oz. Whole Glazed Pineapple(cut into small chunks)
9 oz. Pecan Halves
6 oz. raisins
1 ½ cups powdered sugar
1 ¾ cup flour
2 eggs
1 ½ sticks butter
¼ tsp. salt
1 ½ TBS water
Pinch of baking powder



Directions:

Cream butter and powdered sugar until light and fluffy. Add flour, salt and water. Mix well. Add remaining ingredients and mix well.
Grease loaf pan and line bottom of pan with wax paper, and grease wax paper again. Pour batter into pan.
On Lowest Rack of oven place 9" x 13" pan of water. Bake cake at center of oven rack at 350° for 1 hour. Remove from oven and let stand in loaf pan for a few minutes before removing. Cool on wire rack.

* Note: Important to put pan of water in oven, Need moist baking heat.