

Cut fruit into small pieces and chop nuts. Mix fruit and nuts with enough flour to coat well. Cream butter and sugar until light. Add eggs, one at a time, beating well after each addition. Add vanilla and lemon and orange juices. Resift 4 cups sifted flour with baking powder, soda, nutmeg, allspice and cinnamon. Add alternately with grape juice to egg mixture. Stir in fruit and nut mixture. Crease 2 (9x5 inch) loaf pans and 1 (10 inch) tube pan. Line with brown paper and grease paper. Turn batter into pans, filling 3/4 full. Bake at 200 degrees F. Loaf pans will require about 4 1/2 hours. Tube pan about 6 1/2 hours. About 30 minutes before cake is done, brush light corn syrup over top and decorate with nuts and fruits. Cool in pans. Pour a little wine over top of cooled cake, wrap and store in cool place 1 month before using.

HOT FIG PUDDING

Makes about 10 servings.

Double the wine sauce recipe for more generous servings.

- 1/2 cup butter or margarine
- 2 eggs
- 1 cup molasses
- 2 cups finely chopped dried figs
- 1/2 teaspoon grated lemon peel
- 1 cup buttermilk
- 2 1/2 cups sifted flour
- 1/2 teaspoon baking soda
- 2 teaspoons baking powder
- 1 teaspoon ground ginger
- 1 teaspoon salt

Hot Wine Sauce:

- 1/2 cup butter or margarine
- 1 cup sugar
- 2 eggs
- 3/4 cups sherry
- 1 teaspoon grated lemon peel
- 1/2 teaspoon ground nutmeg

Cream 1/2 cup butter until soft. Beat in 2 eggs and molasses until fluffy. Stir in figs, 1/2 teaspoon lemon peel and buttermilk. Resift flour with soda, baking powder, ginger and salt. Stir dry ingredients into pudding mixture. Pour into greased 9" tube pan. Bake at 325 degrees F 1 hour until done.

To make sauce, cream 1/2 cup butter and sugar until light Beat in 2 eggs. Stir in sherry, 1 teaspoon lemon peel and nutmeg. Shortly before serving, beat sauce over hot water in double boiler. Heat. Serve with hot pudding.

LEMON CURD

Makes 1 quart.

Use this for a pie filling or to spread on breads.

- 5 whole eggs
- 5 egg yolks
- 2 cups sugar
- 1 cup fresh lemon juice
- 2 lemons, grated zest only
- 8 tablespoons sweet butter (stick)

Combine the eggs, egg yolks and sugar in a mixing bowl and beat until smooth.

Add the lemon juice and lemon zest and mix. Place the bowl over a pot of boiling water or in the top of a double boiler and stir vigorously with a wooden spoon until the mixture thickens. Remove the bowl from the boiling water and stir in the butter until melted. Refrigerated, this will keep for up to 3 months.

TO MAKE A LEMON CUSTARD PIE:

Preheat oven to 375 degrees F.

Fill pie shell and bake 15 minutes.

SHORT CUT TRIFLE

Makes 6 to 8 servings.

A short cut version and as pretty as a trifle can be.

- 1 (3 1/4 oz) package vanilla pudding mix
- 2 cups half and half
- 2 tablespoons dark rum
- 2 1/2 cups whipping cream
- 3 tablespoons sugar
- 2 tablespoons raspberry preserves
- 1 (10 inch) round sponge cake layer, 2 inch thick
- 1/4 cup brandy
- 1/4 cup sherry

30 to 38 whole strawberries

Combine pudding mix and half and half in saucepan. Cook over low heat until mixture comes to boil and partially thickens. Stir in rum, then chill pudding. Combine 1 1/2 cups whipping cream and 1 tablespoon sugar and whip until cream is stiff. Fold into chilled pudding mixture. Using brush, coat deep 10" bowl with raspberry preserves into within 1" of top of bowl. Slice sponge cake horizontally into fourths. Place top slices, crust side up, in bottom of coated bowl. Cut remaining slices into fingers about 2 inches wide and stand against sides of bowl, pressing so fingers adhere to coating. Combine brandy and sherry and sprinkle over cake in bottom and on sides. Spoon custard into bowl. Beat remaining 1 cup whipping cream with remaining tablespoons sugar until stiff. Fill pastry bag with whipped cream. Pipe whipped cream around rim of bowl and in mounds around center. Decorate with strawberries. Refrigerate 2 hours before serving.

SHORTBREADS

Makes 48 servings.

These are delicate, so handle them as little as possible.

- 1 pound unsalted butter
- 1 cup sugar
- 1/2 teaspoon salt
- 1/4 cup condensed milk
- 1/2 teaspoon vanilla extract
- 3 1/2 cups all purpose flour
- 1/2 cup corn starch

Combine butter, sugar and salt in an electric mixer fitted with paddle, if you have one and beat at medium speed until creamy.