

## **Ellen Anthony's Fruitcake with Dried Fruit, Almonds and Sunflower Seeds**

Preheat oven to 275 degrees.

Cream these in this order as usual:

1 lb room-temp. butter

2 c. sugar

6 egg yolks

1 T. warm water

1/4 c. Grand Marnier or cream or milk

Sift together:

3 c. all-purpose flour

2 c. sugar

1 t. salt

1 t. baking soda

Mix dry stuff into wet, then fold in:

6 egg whites, beaten stiff

Mix into the batter with strong, clean hands:

1 lb. mixed cut up dried fruits (papaya, pineapple, blueberries, cranberries, currants, etc.)

1/2 lb. pumpkin seeds (See Note)

1/2 lb. slivered almonds

Spoon into a buttered baking pan: tube pan, jumbo muffin tins, whatever.

Smooth the top with wet hands or a spoon. The bigger the pan, the longer it will take to bake. Muffin size might be 1/2 hour or so; big tube pan an hour and a half.

Cool completely and then store in an airtight container. It's pretty dry, so within a few days recipe. Or soak with liquor and store in a tin.

Bon Apetit! *-Ellen Anthony-*

\*Note: If you use sunflower seeds instead of, or in addition to, the pumpkin seeds, toast them beforehand.