

Fruitcake With Oil and Citrus

Ingredients:

- 1 cup of shredded coconut
- 1 cup of sliced Paradise citron
- 1 cup of raisins
- 3/4 cups of Paradise candied red cherries sliced
- 1/4 cup of Paradise candied green cherries sliced
- ½ cups of walnuts chopped
- 1 medium ripe banana sliced
- 1- 1/4 cups of sugar
- 1/4 cup of Paradise candied orange peel
- 4 large eggs
- 1 cup of canola oil
- 3 cups of sifted flour
- 1 tsp of baking powder leveled
- 1 tbsp of vanilla
- ½ cups of orange juice



Directions:

Combine the first seven ingredients with one cup of the flour and mix to coat.

Sift the remaining flour with the baking powder.

Cream the oil, eggs, vanilla, and sugar next until well mixed.

Add the sifted dry ingredients and orange juice alternately, a little at a time, beating well after each addition.

Add the fruit mixture next and mix all the ingredients together until well combined.

Pour into two well-greased 9 x 5-inch loaf pans that you lined with wax paper.

Bake in a 350-degree oven for 30 minutes and then reduce the temperature to 300-degrees and cook for about 30 minutes more, depending on how your oven is regulated.

Test with a cake tester or slender knife to see if anything sticks for determining doneness.

Leave in the pan for about five minutes before attempting to remove.

Slice when cool.

ENJOY!