

Christmas Fruit Candy.

3 c. sugar, white or brown

1 T. butter

1 c. light cream ($\frac{1}{2}$ & $\frac{1}{2}$)

cook to soft ball stage. cool.

Beat until creamy, add 1 T. vanilla

Put through food chopper:

1 lb. each dates, figs, raisins, coconuts,

1 or 2 cups nut meats.

Beat into Cream.

over

Either mould into loaf & wrap in
waxpaper to ripen, or put in
convenient size container & put in freezer.
Let ripen for several weeks.

I use the waxed paper & put in a cool
room and I make it just before
I am packaging & leave it in cool room till
just before Christmas, then cut it like
you want.