

---

# Spanish Fruit Cake

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

**1/2 cup butter, softened**  
**1 cup sugar**  
**2 eggs**  
**2 cups sifted flour**  
**1 1/2 teaspoons cinnamon**  
**1 teaspoon baking powder**  
**1 teaspoon baking soda**  
**3/4 teaspoon salt**  
**3/4 teaspoon ground cloves**  
**3/4 teaspoon nutmeg**  
**3/4 teaspoon ginger**  
**1 1/2 cups buttermilk**  
**1 cup cooked or moist packed prunes, drained, pitted and chopped**  
**1 cup chopped walnuts**  
**1/2 cup golden raisins**  
**CREAM CHEESE FROSTING**  
**2 packages (3 ounce ea) cream cheese**  
**1 teaspoon grated lemon or orange rind**  
**4 teaspoons lemon juice**  
**1 1/2 teaspoons vanilla**  
**1/2 teaspoon salt**  
**1 to 2 cups powdered sugar, sifted**

In a bowl, cream the butter and sugar until light. Add the eggs and beat until light and fluffy.

In a bowl, sift the flour, cinnamon, baking powder, baking soda, salt, cloves, nutmeg and ginger. Add to the creamed mixture alternately with the buttermilk, beating well after each addition. Stir in the prunes, nuts and raisins. Turn the batter into a buttered Bundt pan.

Bake at 350 degrees for one hour or until a toothpick comes out clean.

Allow to cool in the pan for 5 minutes before turning onto a wire rack to cool thoroughly.

Make the frosting: In a bowl, beat the cream cheese with the rind, lemon juice, vanilla and salt until light and fluffy. Add enough sugar to make the frosting the right consistency to spread.

Spread the frosting on the cake.

(Canned apples or figs can be substituted for the prunes in the cake.)

Yield: 10 to 12 servings

## **Dessert**

---

*Per Serving (excluding unknown items): 5869 Calories; 342g Fat (51.1% calories from fat); 118g Protein; 616g Carbohydrate; 19g Dietary Fiber; 1194mg Cholesterol; 7269mg Sodium. Exchanges: 13 Grain(Starch); 10 1/2 Lean Meat; 4 1/2 Fruit; 1 1/2 Non-Fat Milk; 61 1/2 Fat; 21 1/2 Other Carbohydrates.*