

Friendship Cake

Delicious! Not your traditional fruit cake, makes a great gift.

This is one of those recipes where the origin is certainly lost. It is always given with a jar of the fruit starter and the recipe. It takes 30 days to make unless someone gives you a jar of starter but it is delicious. Makes three cakes. Traditionally, you have a cake for you and you give the other two away with a jar of starter and the recipe. (The starter is the juice)

Quantity	Ingredients	Preparation Notes
First Day Ingredients		
2 1/2 Cups	Sugar	<ul style="list-style-type: none"> • First Day: Stir first day ingredients together and cover loosely. Stir at random for the next ten days. Do not refrigerate • Tenth Day: Add tenth day ingredients and stir at random for the next ten days. Do not refrigerate • Twentieth Day: Add twentieth day ingredients and stir at random for the next ten days. Do not refrigerate • Thirtieth Day: • Drain fruit from the juice and divide into five portions about 1 1/2 Cups each. This is your starter. You will use one of the five portions for each cake you make. Place each portion that you are not using for cake in a tight container. It will last up to five days. • Divide fruit into three parts, one for each cake. • Mix together all thirtieth day ingredients for each cake you are making. • Preheat oven to 350 degrees • Put mix in a greased tube or bundt cake pan or small loaf pans. • Bake for 40 to 50 minutes
1 1/2 Cups	Starter (see 30th day)	
1 Lg Can	Peaches or Apricots & Juice -Diced	
Tenth Day Ingredients		
2 Cups	Sugar	
1 Lg Can	Chunk Pineapple & Juice	
Twentieth Day Ingredients		
2 Cups	Sugar	
1 Lg Can	Fruit Cocktail and Juice	
10 oz	Maraschino Cherries cut in halves	
Thirtieth Day		
You will need to have everything below for <u>each</u> cake you make.		
1 pkg	Yellow Cake Mix (not pudding cake)	
2/3 Cup	Cooking Oil	
4	Eggs	
1 sm box	Instant Pudding (vanilla or butter pecan)	
1/3	Fruit Mix (drained)	
1 Cup	Chopped Pecans	

Note: During the thirty days, keep the container (large pickle jars work great) at room temperature. Since this is a fermentation process, the fruit may bubble. The lid must be kept loose as it may pop off. The cake may be frozen after baking but the starter cannot. Throw away any starter not used in five days.