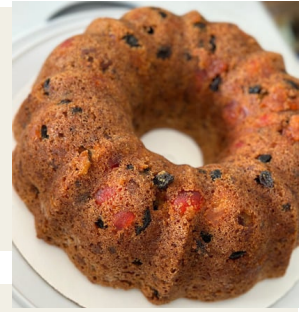


30-Day Friendship Fruitcake



Ingredients

- | | |
|---|---|
| 1 16 oz can sliced peaches in juice | 2 boxes instant vanilla pudding (small) |
| 1 20 oz can pineapple tidbits in juice | 8 eggs |
| 3 6 oz jars Maraschino cherries | 1½ cups cooking oil |
| 6 cups sugar | 2 cups raisins (optional) |
| 2 boxes golden butter cake mix (Duncan Hines) | 2 cups walnuts |
| | 2 cups pecans |

Instructions

In order to prepare the fruit for this recipe, you will need:

- 1 jar of starter
- 1 gallon sized jar with lid
- cheesecloth (optional)

You will also need 1-2 bundt cake pans for baking.

To Prepare: Thirty days ahead, begin by chopping the peaches into chunks. Pour 1 jar of starter into the gallon-sized jar followed by the peaches, juice and 2 cups of sugar. Then stir. The sugar will take a few days to fully dissolve. Place the lid over the jar, but do not screw it airtight. If you have cheesecloth, you could use it instead to cover the top. Then, tie it down with twine. Stir the mixture once each day for ten days.

On day ten, add pineapple tidbits and juice. Add 2 additional cups of sugar. Give it a stir, and continue to stir each day.

On day twenty, drain the cherries and discard the juice. Chop the cherries in halves and/or quarters and add them to the jar along with 2 cups of sugar. Give it a stir, and continue to stir once a day until day 30.

To Bake: Preheat oven at 300 degrees and prepare the pans with butter and flour or baking spray. Drain the fruit, and reserve the liquid for future baking. Chop pecans and walnuts and set aside one cup of each to add to each of the cakes.

In a large bowl, whisk together one box of cake mix and instant pudding. Stir in half the drained fruit. Stir in 2/3 cup oil and 4 eggs, stirring until the yolks disappear. Fold in 1 cup each of pecans, walnuts and raisins, if desired.

Pour the batter into a prepared cake pan. Using a spatula, spread it evenly and lightly tap on the counter to release any bubbles.

Use the remaining ingredients for the second cake.

Bake the cakes for 60 to 90 minutes until a toothpick inserted comes out clean.