

# Culinary Delight Fruit Cake

## I think Cooking Should be Fun – Try this Recipe!

1 cup water, 1 cup sugar, 4 large eggs, 2 cups dried fruit, 1 tsp baking soda, 1 teaspoon salt, 1 cup brown sugar, lemon juice, nuts, 1 gallon whiskey (no substitution here)

Sample the whiskey to check quality.

Take large bowl. Check the wiskey again to be srue it is of the highest quality.

Pour 1 level cup and drink (repeat).

Turn on an electric mixer, beat 1 cup butter in a large fluffy bowl.

Add 1 teaspoon sugar and beat again.

Make sure wiskey is OK. Cry another cup. Turn off mixer.

Break 2 legs and add to the bowl and chuck in the cup of dried fruit.

Mix on the turner.

If the fried druit gets stuck in the beaters, pry it loose with a drewdriver.

Sample the wiskey to check for tonsistency.

Next, ssift 2 cups salt, or something, who cares? Check the wiskey.

Now sift the lemon juice and strain your nuts.

Add 1 tablespoon of sugar or something, whatever you can find.

Grease the oven. Turn the cake tin to 350 degrees.

Don't forget to beat the turner. Throw the bowl out the window.

Check the wiskey again. Go to bed.

Who the hell likes fruit cake anyway?

