

Featured Recipe Related to *Haunted Melody*

Betty's Fruit Cake

Since the Secrets of Roseville series are contemporary fantasy/romance, I'll share some of my personal recipes, ones that are either my own creation or a family handed down recipe. This fruit cake recipe is a spin-off of my grandmother's raisin cake, so I thought it was appropriate since the plantation in this series was once owned by Meredith and Paulette's grandmother. I've always loved her raisin cake but I wanted something a bit more substantial so I added the cranberries and pecans. Enjoy!

Ingredients

2 cups + 1 cup water
1 box (2½ cups) raisins
½ cup dried cranberries
½ cup chopped pecans
1 tsp soda
½ cup shortening
1 tsp cinnamon
½ tsp nutmeg
½ tsp cloves
2 cups sugar
4 cups sifted flour



Instructions

Grease and flour bundt cake pan or loaf pan 13x9x2.

Pour 2 cups water over raisins and cranberries and boil for 10 minutes. Add remaining ingredients and stir well.

Pour into pan and bake one hour at 350 deg F for loaf pan, a little longer for bundt pan.