Icebox Fruitcake

Suzy Oakley's mom

"The worst Christmas gift is a fruitcake. There is only one fruitcake in the entire world, and people keep sending it to each other."* – Johnny Carson

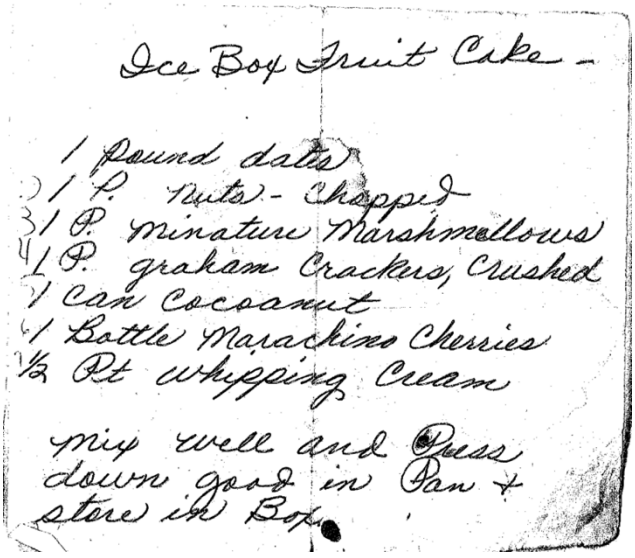
I never understood why the holiday fruitcake was so maligned until I realized that my mom's no-bake version was nothing like the fruitcakes people joked about. They would joke about using it as a doorstop, a boat anchor or a brick.

I haven't tried any of *those* recipes, but this no-bake version is so simple (and yummy), you'll throw out any fruitcake recipe you might have. 😄

Eat your heart out, Johnny Carson.

INGREDIENTS

- 1 lb. chopped dates
- 1 lb. chopped pecans or walnuts
- 1 lb. miniature marshmallows
- 1 lb. graham crackers, crushed
- 10-12 ounces shredded coconut
- 10-ounce jar Maraschino cherries, drained
- 1/2 pint whipping cream


Ice Box Fruit Cake –

1 Pound dates
1 P. Nuts - Chopped
1 P. Minature Marshmallows
1 P. graham Crackers, Crushed
1 can Cocoanut
1 Bottle Maraschino Cherries
½ Pt whipping Cream

mix well and Press down good in Pan + store in Box.

INSTRUCTIONS

In extra-large mixing bowl or tub, mix all ingredients well with your hands. Press firmly in loaf pans or festive tins. Wrap loaves in (air-tight) holiday plastic wrap or containers. To give as gifts, tie the wrapped loaves with pretty ribbon (optional – as soon as they taste it, they won't care what it came in).

Keep fruitcake refrigerated when it's not being consumed. (Not that it'll last long enough to spoil – this is no Johnny Carson fruitcake.)

NOTE: Mom used to clean her kitchen sink thoroughly and use that as her "mixing bowl." I'm not sure I'd advise that today, but it's an option if you sanitize it well and rinse thoroughly so no cleanser contaminates the food.

*Fruitcake making can be traced back to the Middle Ages, and TV talk show host Johnny Carson is credited with changing the direction of the popularity of fruitcake as a holiday gift.