

Some Great Things About Fruitcake

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Abstract

How many of you really enjoy eating fruitcake? Not many? I didn't think so. Fruitcake is one of the most versatile foods anyone can (or should I say cannot) consume...and here are some really great things about fruitcake that you may or may not ever have heard about.

This document is a remake of a document I published on my website about 10 years ago. It has been updated for the current times.

Fruitcake can withstand hurricanes, avalanches, blizzards, desert heat and other natural weather phenomenon.

You really need tools to cut and serve fruitcake, for instance, a jackhammer, a ginsu knife or a mallet and chisel.

Whose recipe for fruitcake is better Betty Crocker's or Bob Vila's?

One day it is sitting on a plate ready to serve, the next day, it is part of the foundation for a new building.

Fruitcake is made with a recipe that was handed down for generations...and looks like it, too.

Fruitcake is made with candied fruit, walnuts, flour, sugar, and rum. You can, of course, substitute cement mix for flour and Chicago River water for rum, and the fruitcake would still taste the same.

Most cakes are served with ice cream or whipped topping. Fruitcake is best served with antacids and bicarbonate of soda.

Fruitcake will one day be an exhibit at the Field Museum.

You can learn natural history from a fruitcake.

Fruitcake is guaranteed to last through the next millennium.

You can pound nails into cement with a fruitcake.

You can fix a street or a parking lot by pouring fruitcake batter into the potholes after the spring thaw.

Fruitcakes make very inexpensive paperweights, when compared to old tablets and smartphones.

The only way to make a fruitcake better is to paint a masterpiece on it.

Fruitcakes make great doorstops, too.

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