

Heritage Recipes

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Pioneer Fruit Candy

From Fay

Don't know how old this recipe is; it was passed down to us and has been enjoyed in our family for years.

Pioneer Fruit Candy

1 pound raisins

½ pound figs

½ pound dates

1 cup stoned prunes

Juice and whole rind of 1 orange

1 cup pecans or walnuts, broken

Grind together fruits and orange rind. Blend thoroughly with orange juice and nuts. Shape into balls or flat bars. Candy should be allowed to stand for 24 hours in order to “ripen” before eating.

Modern day tip: Dipping these fruit candies into melted milk chocolate makes them exceptionally tasty.

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