

HOW TO REPURPOSE A FRUITCAKE

★ Turn the fruitcake into another dessert.

Do not serve the fruitcake as is. Slice it very thin, tear the pieces apart, and use them in an English trifle, a dessert made with alternating layers of cake (née fruitcake), custard, whipped cream, and, sometimes, fresh fruit. Serve in a deep glass bowl (often called a trifle bowl).

★ Use the fruitcake as a doorstop.

Fruitcakes are very hardy and will last for years. Use the fruitcake to prop open a door.

★ Use the fruitcake to prevent your car from rolling.

When parked on a hill, wedge the fruitcake under the downhill side of a rear tire. In your garage, position the fruitcake on the floor as a tire stop to prevent the car from hitting the garage wall.

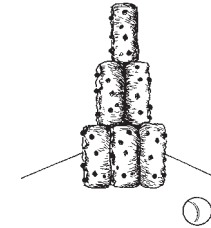
★ Use the fruitcake as a dumbbell.

A good-size fruitcake may weigh several pounds. Incorporate it into your exercise routine, holding it firmly for arm curls, or squeezing it between the feet for leg lifts.

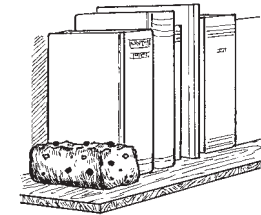
★ Use the fruitcake in a carnival game.

Collect fruitcakes and stack them vertically in a pyramid. Using tennis balls, try to knock down the fruitcakes in five throws.

Fruitcakes are extremely hardy and can be used for a variety of purposes:



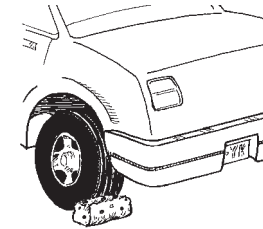
carnival game



bookend



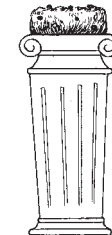
doorstop



tire block



dumbbell



art



Use as bookends.

Set up two fruitcakes either horizontally or vertically, depending on the size of the books.



Use as art.

Bolt a fruitcake to a painted board, frame it and hang it on your wall, or simply place it on a pedestal. Position the fruitcake in a well-lit area.



Use the fruitcake as compost.

Fruitcakes are made of (mostly) organic material, and make good fertilizer. However, it may take several years for the fruitcake to decompose.

HOW TO SAFELY EAT A FRUITCAKE

1

Slice it thin.

Cut the fruitcake into narrow slices—no more than $\frac{3}{8}$ inch—while the cake is cool. Place the slices on a serving platter, cover, and allow to come to room temperature.

2

Check the knife.

After cutting, the blade should be somewhat sticky and slightly colored. If the knife does not have to be wiped with a damp cloth after each cut, the cake is too dry, and a healthy dollop of whipped cream will be necessary. If the knife is heavily streaked with cake ingredients after cutting, the fruitcake has not been baked long enough and may need to be repurposed.

3

Disguise the taste.

Cover with lots of ice cream and whipped cream. Wash the fruitcake down with strong black coffee, Irish coffee, brandy, or a hot toddy.

4

Swallow without chewing.

Cut the slice into small pieces. Swallow each piece whole, as you would a vitamin. If chewing is necessary, use your molars, not your front teeth or incisors, and try not to touch the food with your tongue, which has all your taste buds.

Be Aware

- Do not be fooled by a gift of a “Yule cake,” “Christmas ring,” or “dried fruit bread”—these are just other names for a fruitcake.
- If the fruitcake is very dark in color, it contains lots of molasses and corn syrup, making it exceedingly sticky, thick, and dense. The heavier the fruitcake, the more candied fruit and dark molasses it has. The darker or heavier the fruitcake, the more difficult it will be to swallow.
- A light-colored fruitcake is a good sign; the cake has plenty of batter and light corn syrup.
- Fruitcake should be stored in a cool place, such as a refrigerator or cellar. If kept cool and in a tin, the cake will last for at least a year, and you can give it as a present the following Christmas.