

Japanese Fruit Icing

MEDIUM LEMON (JUICE AND ZEST)

MEDIUM NAVAL ORANGE

1/2 CUP MARICHINO CHERRIES HALVED

1/2 CUP WATER

DASH OF SALT

2 CUPS SUGAR

1/2 CUP CHERRY JUICE

4 TBSP. CORN STARCH

1 CUP FLAKED OR FRESH COCONUT

20 OZ. CAN CRUSHED PINEAPPLE (**Drained**)

1 CUP CHOPPED PECANS

Zest lemon and orange. Juice lemon and peel your orange. Take meat from orange and cut up small. Add zest, lemon juice, orange meats and juice to small bowl. In a medium saucepan whisk sugar and cornstarch together. Add water, cherry juice, zests, and juices from small bowl. Bring to a slow boil on medium heat. Once boiling well turn up to high heat and Boil 2 minutes. Add drained pineapple, coconut, halved cherries, and pecans. Cook another minute. Pour icing into shallow dishes to cool.

For the Cake: *Make spice and yellow layers. Alternate with spice, filling, yellow, filling, spice. Ice top and sides with fruit filling or you can ice sides with alternate icing and place fruit filling on top. I think whipping cream would be great on sides. Use chop stick or rod to poke holes into layers while icing so filling soaks into layers.*