

## Japanese Fruit Icing

1-MEDIUM LEMON (JUICE AND ZEST)  
 1-MEDIUM NAVAL ORANGE  
 2 CUPS SUGAR  
 4 TBSP. CORN STARCH  
 1/2 CUP WATER  
 1/2 CUP CHERRY JUICE  
 DASH OF SALT  
 20 OZ. CAN CRUSHED PINEAPPLE (DRAINED)  
 1 CUP FLAKED OR FRESH COCONUT  
 1/2 CUP MARASCHINO CHERRIES HALVED  
 1 CUP CHOPPED PECANS

Zest lemon on paper towel, and then juice it, and set aside. Zest orange onto same paper towel as lemon zest, then peel and cut into small pieces. Combine lemon zest and juice with orange zest and pieces in a small bowl.

In a medium saucepan whisk sugar and cornstarch together. Add water, cherry juice, salt, 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. Easier to use when cooled.

### For the Cake:

Make spice and yellow cake layers on pages 50 & 52. Use two spice and two yellow layers. Stack: Spice, yellow, spice, yellow with filling in between each layer. Some people ice cake's sides with 7-minute icing and put filling on top. I ice the entire outside of cake with filling. I also poke holes in cake while stacking and use hot filling, so it seeps into layers. Be careful and don't get burned if you choose to do this. Also, don't get pulp in zest or cake will be bitter. This is an old-fashioned cake and it's delicious!