

**Ingredients:**

1 package dry yeast  
1/4 cup lukewarm water  
1/4 cup warm milk  
1/4 cup sugar, divided  
1/4 cup butter or margarine, softened  
3 eggs  
2 1/2 cup flour  
1/4 teaspoon salt  
1/2 cup candied fruits, chopped  
1/2 cup raisins

**Glaze:**

1 cup powdered sugar  
3 tablespoons orange juice  
1 tablespoon milk

**Directions:**

Dissolve yeast in water; stir in milk and 1/2 teaspoon sugar. Set aside about 20 minutes, or until bubbly. Grease a 2 quart tube pan. Using an electric mixer, beat butter with remaining sugar. Beat in eggs, flour, salt and yeast mixture; beat until smooth and elastic. Cover and let rise until doubled. Stir in fruits and raisins. Turn out onto a floured surface and knead 1 - 2 minutes. Turn into prepared pan. Cover and let rise about 45 minutes or until doubled. Preheat oven to 350 degrees. Bake 30 - 40 minutes until well browned. Turn out of the pan immediately and let cool on a wire rack. Combine glaze ingredients and drizzle over the top.