

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.