

## Fruktsoppa – Swedish Fruit Soup

1/2 pound prunes, pitted and cut in small pieces	4 tablespoons quick-cooking tapioca
1/4 pound dried apricots, cut in small pieces	1 cup sugar
1 cup seeded raisins	1 stick cinnamon
1 orange, peeled and sliced crosswise	3 apples, peeled and diced
1 lemon, peeled and sliced crosswise	1 can dark sweet cherries, drained—save juice
1 cup water	

Soak overnight fruits, tapioca, sugar, cinnamon, orange, and lemon in enough water to cover. In the morning add diced apples and 1 cup water and cook until fruit is soft, 20 to 25 minutes. Add canned fruit last (1 pint canned apricots may be used in place of the dried apricots). For thinner soup, add juice from cherries. Serve hot or chilled. Makes 10 cups and serves 10 to 20 depending on size of serving.

*Food in Kansas*

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