

Light Fruit Cake



SHOPPING LIST: baking powder, brown sugar, butter or margarine, candied cherries, eggs, flour, milk, mixed fruit, tin of crushed pineapple, raisins, vanilla extract

INGREDIENTS

FRUIT

2 cups of candied mixed fruit, 2 cups of candied cherries, 2 cups of raisins
Mix 1 cup of flour with fruit until fruit is thoroughly coated.

DRY INGREDIENTS

2 1/2 cups flour (from which 1 cup is taken to mix with fruit), 1/2 tsp. salt, 1 tsp. baking powder

LIQUID INGREDIENTS

1 cup drained crushed pineapple, 1/2 cup milk, 1 tsp. vanilla extract

OTHER

1 cup butter, 2 cups brown sugar, 3 eggs

INSTRUCTIONS

Cream butter and sugar. Add eggs one at a time, beating well after each addition.

Add drained tin pineapple and vanilla extract.

Add remaining dry ingredients alternately with milk. (Make three dry and three liquid additions, combining lightly after each).

Add floured fruit, mix well.

BAKING

Place batter in prepared cake pan/pans.

Put a small pan filled with water in the oven. (To prevent the cake from drying too much)

Place pan/pans in oven.

Bake at 275F for 2 hours (Test to see if cake is baked by inserting a long skewer or knitting needle into cake. If the item comes out clean, the cake is cooked. If batter is attached to the item, the cake needs to bake longer.) Add floured fruit, mix well.

BAKING

Place batter in prepared cake pan/pans.

Put a small pan filled with water in the oven. (To prevent the cake from drying too much)

Place pan/pans in oven.

Bake at 275F for 2 hours (Test to see if cake is baked by inserting a long skewer or knitting needle into cake. If the item comes out clean, the cake is cooked. If batter is attached to the item, the cake needs to bake longer.)