

White Fruit Cake



SHOPPING LIST: almond extract, almonds, baking powder, butter or margarine, candied cherries, candied pineapple, coconut, eggs, flour, light raisins, pineapple juice, salt, sugar

INGREDIENTS

FRUIT

2 cups coconut, 1 1/2 cups of candied pineapple, 1 1/2 cups of candied cherries, 1 1/2 cups of slivered almonds, 1 1/2 cups of light raisins
Mix 1 cup of flour with fruit until fruit is thoroughly coated.

DRY INGREDIENTS

2 2/3 cups flour (from which 1 cup is taken to mix with fruit), 1 tsp. salt, 1 tsp. baking powder

LIQUID INGREDIENTS

1 cup pineapple juice, 1 tsp. almond extract

OTHER

1 cup butter, 2 cups sugar, 4 eggs

INSTRUCTIONS

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

Add remaining dry ingredients alternately with pineapple juice. (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.)