

VIRGINIA'S CHRISTMAS CAKE AKA FLORIDA WHITE FRUIT CAKE

SUBMITTED BY: VIRGINIA IVENS, MARYVILLE TN

Cream until light and fluffy:

1/2 lbs butter (2 sticks)

1 Cup sugar

Add 5 eggs, one at a time and beating well after each.

Add:

1 T pure lemon extract

1 T pure vanilla extract

Sift together:

1 3/4 Cups plain flour (not cake flour)

1/2 tsp baking powder

Combine in large bowl:

1 lbs candied cherries (you can mix red & green)

1 lbs candied pineapple, cut in small pieces

4 cups broken pecans

Thoroughly blend sifted flour and baking powder with fruits and nuts. Pour over egg and sugar mixutre (this will have a curdled appearance but is okay).

When both mixtures are thoroughly mixed together, spoon into a tube pan or loaf pans that have been greased and lined with brown paper or wax paper. Place in cold oven, turn to 250 deg. and bake 2 1/2 hrs.

Put nut halves and red & green candied fruit on top of cake for decorations. I do this 15 minutes before cake is done. That way they will stick to cake. When done, cool and store in cool place.