

Christmas Fruit Cake

*Canadian Mennonite Cookbook - 1974
D. W. Friesen & Sons Ltd.*

*1 pound seedless raisins
1 pound currants
1 pound Sultana raisins
1/2 pound figs
1/2 pound dates
1/2 pound glazed cherries
1 package mixed peel
1/3 pound almonds
1/3 pound walnuts
1 pound butter
1 cup brown sugar
1 cup white sugar
juice and rind of one orange
juice and rind of one lemon
2 cups sour milk or cream
5 eggs
2 teaspoons allspice
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
almond flavoring
4 cups flour*

Preheat the oven to 275 degrees.

Mix the ingredients as for other fruitcakes.

Place the batter in loaf pans.

Bake for 3-1/2 to 4 hours.

Per Serving (excluding unknown items): 11737 Calories; 566g Fat (41.4% calories from fat); 192g Protein; 1608g Carbohydrate; 111g Dietary Fiber; 2054mg Cholesterol; 7240mg Sodium. Exchanges: 28 1/2 Grain(Starch); 12 Lean Meat; 68 Fruit; 103 1/2 Fat; 9 1/2 Other Carbohydrates.