

# Coconut Christmas Cake

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

## **Yield: loafs**

*1/2 cup butter  
1 cup milk  
6 eggs, beaten  
2 cups sugar  
2 cups flour  
1 pound raisins  
1 pound coconut  
2 teaspoons almond extract  
1/4 pound citron peel  
1 pound blanched almonds  
1/2 pound glazed cherries  
1 teaspoon vanilla*

Preheat the oven to 275 to 300 degrees.

In abowl, cream the butter and sugar. Add the beaten eggs and milk.

In a bowl, mix the dry ingredients, stirring well to make sure everything is blended.

Blend the dry ingredients into the liquid mixture to form a batter.

Line two loaf pans with well greased heavy paper.

Turn the batter evenly into the loaf pans.

Bake for two hours.

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Per Serving (excluding unknown items): 10087 Calories; 525g Fat (44.8% calories from fat); 195g Protein; 1260g Carbohydrate; 97g Dietary Fiber; 1554mg Cholesterol; 1818mg Sodium. Exchanges: 18 1/2 Grain(Starch); 15 Lean Meat; 37 1/2 Fruit; 1 Non-Fat Milk; 94 Fat; 27 Other Carbohydrates.