

Light Fruit Christmas Cake

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

*1 cup butter
1 1/4 cups white sugar
1 cup sweet milk
1 pound Sultana raisins
1 cup coconut
1/2 pound blanched
almonds
1/2 pound citron peel or
mixed peel
1 teaspoon vanilla
2 1/2 cups flour
1 cup maraschino cherries
1 teaspoon baking powder
whites of four eggs, beaten
light*

Preheat the oven to 300 to 325 degrees.

Mix as for other fruit cakes (Golden Fruit Cake, Honey Fruit Cake).

Line loaf pans with well greased heavy paper.

Turn the batter evenly into the loaf pans.

Bake for two hours.

Per Serving (excluding unknown items): 4684 Calories; 334g Fat (62.4% calories from fat); 84g Protein; 369g Carbohydrate; 34g Dietary Fiber; 497mg Cholesterol; 2527mg Sodium. Exchanges: 18 1/2 Grain(Starch); 5 Lean Meat; 1 Fruit; 63 Fat; 5 Other Carbohydrates.