

White Christmas Cake

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

Yield: 2 cakes

*1/2 pound butter
1/4 teaspoon salt
1 1/2 cups white sugar
1 cup milk
3 cups flour
1 teaspoon baking powder
1/2 pound almonds
1/2 pound mixed peel
1/2 pound cherries
1 pound white raisins
5 egg yolks, beaten
5 egg whites
1 teaspoon lemon extract*

Preheat the oven to 275 to 300 degrees.

In a bowl, cream the butter. Add the sugar slowly. Beat well. Add the well beaten egg yolks.

Blanch and chop the almonds and fruit. Sift one cup of flour over the nuts and fruit.

Add milk to the butter mixture. Add the fruit and nuts to the butter mixture forming the batter. Add the remaining flour.

In a bowl, beat the egg whites until they are stiff but not dry. Fold into the cake batter. Fold the lemon extract into the batter.

Line two pans with two layers of heavy brown paper that have been well greased.

Bake for two hours.

Per Serving (excluding unknown items): 4972 Calories; 341g Fat (60.5% calories from fat); 127g Protein; 373g Carbohydrate; 39g Dietary Fiber; 1593mg Cholesterol; 3359mg Sodium. Exchanges: 21 1/2 Grain(Starch); 9 Lean Meat; 2 1/2 Fruit; 1 Non-Fat Milk; 62 1/2 Fat; 0 Other Carbohydrates.