

✓ Vicki's Christmas Fruit Cake.

You will need -

- $\frac{1}{2}$ lb raisins, $\frac{1}{4}$ lb currants.
- 1 lb pecans or walnuts (chopped.)
- $\frac{3}{4}$ cup mixed candied peel (not citron)
- 1 teas. vanilla extract, 1 teas almond ext.
- 1 teas lemon extract
- $\frac{1}{4}$ cup Grand Marnier
- 3 cups sifted flour
- 1 teas salt. 1 teas baking soda.
- 1 lb butter, or half, half,
at room temperature.
- $1\frac{1}{2}$ cups sugar
- 6 eggs separated
- 1 tbsp warm water.
- 1 tbsp. mixed spices, (nutmeg, cloves
cinnamon) eq. 2 tbsps mince meat (opt.)
- 1 10 inch tube pan.

"My favourite of all cakes."

(A combination of my grandmother's,
my ~~friend's~~ grandmother's, (German) and
my own version.)

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Method.

- 1 Preheat oven to 250°. Butter the inside of the tube pan. Sprinkle liberally with flour, shake off excess. Set pan aside.
- 2 In a large mixing bowl, combine raisins, nuts (chopped) candied peel mince meat, sprinkle with flour, and toss well with hands, 'til thoroughly blended.
- 3 Separate eggs, and in a smaller bowl, beat whites till stiff. Place this in frig 'til ready for use.
- 4 Place softened butter into another bowl and gradually adding sugar, beat until well creamed, add egg yolks one at a time, beating constantly. Blend soda~~ys~~ and water tog. and add to mixture. Beat in spices, extracts and Grand Marnier. Put this mixture into nut mix, then add flour and blend well with hands.
- 5 Fold in egg whites, until egg whites are not apparent.
- 6 Spoon and scrape mixture into pan, and bake 2 to 2 $\frac{1}{4}$ hrs, or until cake

3 is puffed above the pan and nicely browned. If the cake starts to brown too soon, cover with aluminum foil. Remove the cake from pan shortly after it is baked, (tapping the bottom with a heavy knife will help loosen it). Store the cake for at least 10 days (if you can resist it) keep it closely covered and cold, until ready for use.

Yield 1 10" cake. Yum Yum Yum.

P.S. Sliced Almonds, or halved walnuts may be dotted on top of cake before baking.