

### INGREDIENTS (To make 5 Pound - 20 serving Christmas Cake)

4 Cups of unbleached flour; sifted

1½ Teaspoons of baking powder

½ Teaspoon of salt

2 Cups of butter

2½ Cups of sugar

6 Large free range eggs

¼ Cup of fresh whole milk

4 Cups of chopped walnuts

1 Cup of golden raisins

½ Cup of candied pineapple, chopped

½ Cup of red candied cherries, chopped

½ Cup of green candied cherries, chopped

1 Tablespoon of grated lemon rind

Pineapple Glaze

Pecan Halves

### METHOD

(1) Sift the flour, baking powder and salt together and reserve a ¼ of a cup of the flour mixture

- (2) Cream together the butter and sugar until light and fluffy, using an electric mixer at medium speed
- (3) Add the eggs, one at a time, beating well after each addition
- (3) Add the dry ingredients alternately with the milk, beating well after each addition
- (4) Combine the walnuts, raisins, pineapple, candied cherries, lemon rind and the  $\frac{1}{4}$  of a cup of reserved flour mixture until all are very well coated
- (5) Stir into the batter
- (6) Spread the batter in a greased and wax-paper lined 10-inch cake tin
- (7) Bake in a preheated oven at 275°F. (That's right, 275°F ) 140°C, gas mark 1, for 2 hours and 45 minutes or until done
- (8) Cool in the pan for 30 minutes before removing to a wire rack to completely cool
- (9) Wrap the fruitcake tightly in foil
- (10) Store in the refrigerator up to 4 weeks
- (11) When ready to eat, prepare the Pineapple glaze as follows:

(12) Combine 1 cup of sifted confectioners' sugar and 2 Tablespoons of pineapple juice, mixing until smooth

(14) Frost the top of the cake, letting the glaze drizzle down the sides

(15) Decorate with the pecan halves