

Christmas Cake

Medium in colour - Alice Grimm

Wash raisins the night before and dry on a tea towel.

3 pounds light coloured raisins, 1 ½ pounds pineapple slices, 1 pound mixed fruit, 1 pound glazed cherries, 1-3 pounds Kirkland premium mixed salted nuts, 1 ½ cup flour mixed with fruit, 1 pound butter, 1 pound brown sugar (3 cups), 10 medium eggs well beaten, 3 ½ cups flour, 1 tsp soda, 1 tsp cinnamon, 1 tsp nutmeg, ½ tsp mace, ½ tsp cloves, 2 tblsp fruit juice, brandy or amber rum.

Method: in the morning put all the fruit and nuts in a bowl and mix with the 1st 1 ½ cups flour. Then make a batter by beating the butter and sugar, and then adding beaten eggs, the 3 ½ cup flour, and the spices and fruit juice (any kind). Then mix that batter into the big bowl of fruit and nuts. It

takes some heavy duty stirring so the men might not be able to handle this recipe! Quite often I have to get in with my hands to mix and take it out and put into pans.

When you remove from the oven – pour $\frac{1}{2}$ - $\frac{3}{4}$ cup brandy or amber rum over the cakes (or to taste). Bake at 250 oven for 2 $\frac{1}{2}$ to 3 hours. Makes 5 small loaf pans or 4 regular.

An old fashioned thing that I do is line the loaf pans with brown paper bags and then grease the bags with margarine. This prevents the cake from burning.

The recipe originally called for walnuts but I always substitute for other nuts.