

AUNT MAMIE'S FRUIT CAKE

Ingredients

2 blocks (sticks) of butter
1¼ c granulated sugar (Original recipe: 1¾ cups)
5 eggs
2¾ c plain flour
2 oz. vanilla extract (Original recipe: 1 oz.)
¾ lb. cherries (candied)
¾ lb. pineapple (candied)
¼ lb. crystalized citrus peel (not citron)
¾ lb. white raisins
½ lb. chopped nuts (pecans)
sherry

Procedure

- Cut up fruit and put in large bowl.
- Pour jigger or more of sherry over fruit, and let it stand.
- Prepare other ingredients and mix.
 - Cream butter in large mixing bowl.
 - Then one by one add sugar, eggs, vanilla and mix well after each.
 - Then add flour and mix.
 - Finally, add fruit and nuts.
- Line tube pan with brown paper, buttered. (Original: "Can also use extra lining of wax paper to keep the butter from soaking into the brown paper.")
- Bake for three hours or more at 250 degrees. (Experience suggests that 3½ hours is better, but take care not to overbake.)

Additional Notes:

-- I always put much more candied fruit – more than 2 lbs.
-- Recipe makes three big "loaf"-shaped cakes

Courtesy of Mary C. Ronan, April 1993