

Dessert

Cherry-Pineapple Cake

Paradise Brand Holiday Fruit

4 cups pecans or walnuts

2 containers (16 ounce ea) Paradise Cherry-Pineapple Mix

1 3/4 cups all-purpose flour

1/2 pound butter

1 cup sugar

5 large eggs

1/2 teaspoon baking powder

1 teaspoon vanilla extract

1 teaspoon lemon extract

Chop the fruit and nuts. Dredge with 1/4 cup of the flour.

In a bowl, cream the butter and sugar together until light and fluffy. Add the eggs, one at a time, beating well after each one.

In a bowl, combine the flour and the baking powder. Mix into the butter mixture. Stir in the vanilla extract, lemon extract and fruit and nuts.

Grease a ten-inch tube pan or two loaf pans.

Pour the batter into the prepared pan. Place into a cold oven.

Bake at 250 degrees for two hours (if using a tube pan) or one and one-half hours (for loaf pans). Check the cake as baking times vary.

Cool in the pan.

Per Serving (excluding unknown items): 3587 Calories; 211g Fat (52.7% calories from fat); 56g Protein; 371g Carbohydrate; 6g Dietary Fiber; 1557mg Cholesterol; 2475mg Sodium. Exchanges: 11 Grain(Starch); 4 Lean Meat; 39 Fat; 13 1/2 Other Carbohydrates.