

Brandy Yule Cake

Effie Ross

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*1 1/2 cups almonds
1 1/2 cups walnuts
8 ounces pitted whole fresh dates
1 cup maraschino cherries, drained
2/3 cup candied orange peel, chopped
1/2 cup seedless raisins
3/4 cup all-purpose flour
3/4 cup sugar
1/2 teaspoon baking powder
1/2 teaspoon salt
3 eggs, beaten
brandy*

Preheat the oven to 300 degrees.

In a large bowl, mix the almonds, walnuts, dates, cherries, orange peel and raisins.

In a bowl, mix the flour, sugar, baking powder and salt. Mix Stir over the fruits and nuts. Mix well.

In a bowl, mix the eggs and one tablespoon of brandy. Add to the fruit and nut mixture. Mix well.

Grease a 9x5x3-inch loaf pan. Line with waxed paper. Press the fruit and nut mixture into the pan.

Bake for about one hour and 45 minutes.

Cool in the pan on a rack for 10 minutes. Turn out the cake on a rack. Peel off the paper.

Cool thoroughly and wrap in several layers of cheesecloth moistened with brandy.

Per Serving (excluding unknown items): 4492 Calories; 234g Fat (44.7% calories from fat); 120g Protein; 533g Carbohydrate; 49g Dietary Fiber; 636mg Cholesterol; 1826mg Sodium. Exchanges: 9 Grain(Starch); 13 Lean Meat; 4 Fruit; 38 1/2 Fat; 22 1/2 Other Carbohydrates.