

# Golden Fruit Cake

Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.

1 cup butter  
1 cup granulated sugar  
5 eggs, beaten  
2 1/4 cups sifted all-purpose flour  
1 1/2 teaspoons baking powder  
1 teaspoon salt  
1 teaspoon vanilla  
1 cup dried apricots  
1 cup granulated sugar  
1 cup water  
1 1/2 cups blanched almonds  
2 cups light, seedless raisins  
1/2 cup cut glazed pineapple  
1/2 cup cut, mixed peel  
1 cup glazed cherries  
1/2 cup strained crushed pineapple  
1 package chopped gumdrops

Preheat the oven to 300 degrees.

Prepare the fruit.

In a saucepan, cover the dried apricots with water. Bring to a boil. Cook for 10 minutes. Drain. Cool slightly. Cut into slices.

In a bowl, combine one cup of sugar and water. Place over medium heat and stir until the sugar has dissolved. Add the apricot strips and cook slowly for 25 to 30 minutes. Stir frequently to prevent sticking. Drain well.

In a bowl, cream the butter. Add the sugar gradually and cream in. Add the eggs slightly beaten. Then add the sifted dry ingredients and vanilla. Add the apricots and prepared fruit and nuts. Mix well.

Line two loaf pans with well-greased brown paper.

Bake for about 2 to 2-1/2 hours.

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Per Serving (excluding unknown items): 6678 Calories; 326g Fat (42.8% calories from fat); 109g Protein; 870g Carbohydrate; 33g Dietary Fiber; 1557mg Cholesterol; 5285mg Sodium. Exchanges: 16 Grain(Starch); 9 Lean Meat; 15 Fruit; 59 Fat; 27 Other Carbohydrates.