

Pineapple Fruit Cake

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

*1/2 pound butter
1 cup sugar
3 eggs
2 3/4 cups flour
1 teaspoon baking powder
1/4 pound orange peel
1 pound Sultana raisins
1/4 pound cherries
1/4 pound almonds
1/2 cup pineapple juice
2 teaspoons vanilla
1 can crushed pineapple,
drained*

Preheat the oven to 300 to 325 degrees.

In a bowl, cream the butter and sugar.

Add the eggs. Beat well. Dredge the fruit in part of the flour.

In a bowl, mix the remaining flour with the baking powder. Add to the butter mixture.

Add the fruit and vanilla to the batter. Stir well.

Line loaf pans with well greased heavy paper.

Turn the batter evenly into the loaf pans.

Bake for two hours.

Per Serving (excluding unknown items): 4953 Calories; 263g Fat (46.8% calories from fat); 83g Protein; 587g Carbohydrate; 30g Dietary Fiber; 1133mg Cholesterol; 2602mg Sodium. Exchanges: 18 1/2 Grain(Starch); 5 Lean Meat; 6 1/2 Fruit; 48 Fat; 13 1/2 Other Carbohydrates.