

Sultana White Fruit Cake

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

*4 cups Sultana raisins
6 eggs, beaten, two at a
time
1 1/2 cups white sugar
1 1/2 cups butter
1/2 cup sweet milk
1 cup mixed or citron peel
1 cup cherries
1/4 cup strawberry juice
2 1/2 cups flour
1 teaspoon baking powder*

Preheat the oven to 275 degrees.

In a saucepan, boil the raisins. Pour off the water.

In a bowl, cream the butter. Add the sugar. Add the eggs, two at a time. Add the flour and fruits alternately with the milk. Mix well.

Pour the batter into loaf pans.

Bake for three hours.

Per Serving (excluding unknown items): 4094 Calories; 309g Fat (67.6% calories from fat); 74g Protein; 259g Carbohydrate; 12g Dietary Fiber; 2017mg Cholesterol; 3725mg Sodium. Exchanges: 15 1/2 Grain(Starch); 5 Lean Meat; 1 1/2 Fruit; 57 1/2 Fat; 0 Other Carbohydrates.