

## Fruit Cake (McCall's)

1 # candied pineapple	2 cups sifted flour
$\frac{1}{2}$ # " cherries	$\frac{1}{2}$ t. mace
$\frac{1}{2}$ # " citron	$\frac{1}{2}$ t. cinnamon
$\frac{1}{8}$ # " lemon peel	$\frac{1}{2}$ t. baking soda
$\frac{1}{8}$ # " orange peel	5 eggs
1 # golden raisins	1 T. milk
$\frac{1}{2}$ # seeded raisins	1 t. almond flavoring
$\frac{1}{2}$ # currants	$\frac{1}{2}$ # butter
$\frac{1}{2}$ cup dark rum or brandy	1 cup sugar
$\frac{1}{4}$ # blanched almonds	1 cup brown sugar, firmly packed
$\frac{1}{4}$ # shelled walnuts or pecans	

(over)

First Day. Prepare all fruits and soak overnight in rum or brandy.

Second Day. Line 10" pan. Set oven at 275. Sift flour. Measure  $1\frac{1}{2}$  cups lightly by spooning into cup. Sift with spices and soda onto waxed paper. To keep fruits and nuts from sticking together mix with remaining  $\frac{1}{2}$  cup flour in large bowl. Beat eggs slightly. Measure milk and almond flavoring into cup. Cream butter with white sugar and then brown sugar until light and fluffy. Mix in eggs, milk mixture and flour thoroughly. Pour batter over fruit and nuts. Bake 3 hours and 15 minutes. Let stand a full half hour after you take it out of the oven. Turn upside down on wine rack; tear off paper.  $5\frac{1}{2}$  # cake.