



Recipe

Submitted by Janet Cain

Ingredients

2 lb bleach raisins	2 cups sugar (white)
¼ lb pineapple (1 can)	4 cups flours
½ lb cherries	2 teaspoons baking powder
¾ lb mixed fruit	4 eggs
Nuts	½ cup rich cream
Gumdrops	1 lemon juice
2 cups coconut	1 cup pineapple juice (use can)
1 lb butter	

Instructions

For this Gumdrops Cake you have to mix all of the raisins, fruit, gumdrops (not black ones) and coconut. It is then dusted with flour and allowed to sit to absorb the juice. This prevents the fruit from settling to the bottom of the cake. The flour is mixed with the baking powder and set aside. Cream the butter or shortening with the sugar. Add the eggs, rich milk such as Carnation Milk, pineapple juice alternately with the flour mixture.

Put mixture in fruit cake pans if you have them or loaf pans that have been lined with parchment paper.

Bake at 250 degrees Fahrenheit for 2 to 3 hours.

Light Christmas Cake

Bethany, Ontario

This recipe is from my mother-in-law, Velma and it was passed down from her mother, Laura Kerr (nee Argue).

My husband and I still make it.