

## **Mrs. Harvey's White Fruitcake**

Makes 5 pounds of fruitcake

### **Ingredients:**

- 4 cups shelled pecans
- 1 pound candied cherries
- 1 pound candied pineapple
- 1 3/4 cups all-purpose flour, divided
- 1/2 pound butter
- 1 cup sugar
- 5 large eggs
- 1/2 teaspoon baking powder
- 1/2 to 2 ounces vanilla extract
- 1/2 to 2 ounces lemon extract



### **Directions:**

Chop nuts and fruit into medium-size pieces; dredge with 1/4 cup of flour.

Cream butter and sugar until light and fluffy.

Beat in eggs.

Sift together remaining flour and baking powder; fold into butter, sugar and egg mixture.

Stir in vanilla and lemon extracts.

Blend in fruit and nuts.

Grease a 10-inch tube pan. Line with parchment, waxed paper or foil, grease again.

Pour batter into prepared pan.

Place in cold oven and bake 2 to 3 hours @ 250 degrees.

Check cake after 1 hour and then again in 30 minutes.

When done, remove from oven and cool in pan.

Note: We also baked this as cupcakes, check these after 30 minutes.