

Lemon Christmas Cake by Jackie Smith

1 lb butter.
1 1/2 ozs lemon extract
2 cups sugar.
1/2 lb candied cherries6 eggs.
1/2 lb candied pineapple
4 cups AP flour
1quart pecans

Chop fruits and nuts dredge with 1 cup flour and set aside.

In large bowl cream butter and sugar till fluffy; add eggs one at a time beating well after each addition.

Gradually add 3 cups of flour to mixture.

Add flavoring; fold in fruit and nuts.

Put into 1 large or 2 small tube pans.

To bake, start baking in a COLD oven at 325 for 15 mins; Reduce heat to 300 for 1 hr; reduce to 275 for 10 mins.
Adjust times for smaller pans.