

ENGLISH DUNDEE CAKE

(4 EGGS)

- 2 $\frac{3}{4}$ cups sifted Swans Down Cake Flour
- $\frac{3}{8}$ cup almonds, blanched and shredded
- $\frac{1}{8}$ cup butter or other shortening
- $\frac{3}{8}$ cup sugar
- 4 eggs, unbeaten
- 1 cup seedless raisins
- 1 $\frac{1}{2}$ cups seeded raisins, finely cut
- $\frac{1}{4}$ cup preserved orange peel, finely cut
- $\frac{1}{4}$ cup preserved lemon peel, finely cut
- 2 tablespoons orange juice
- 1 teaspoon orange extract
- 12 almonds, blanched and split in half
- 12 candied cherries, halved
- 12 pecan meats

Sift flour once, measure, and sift three more times. Add almonds. Cream butter thoroughly, add sugar gradually, and cream until light and fluffy. Add eggs separately, beating well after each addition. Add flour mixture. Combine fruits and peel with orange juice and orange extract and add to batter, mixing well. Pour into three greased and paper-lined pans, 4 $\frac{1}{2}$ x 2 $\frac{1}{4}$ x 2 inches. Arrange split almonds on top of one, cherries on another, and pecan meats on a third. Bake in a slow oven (275° F.) 50 minutes to 1 hour.

(All measurements are level)

