

## *Nana Little's Light Christmas Cake*

1. Combine the following and allow to sit overnight:

750 g golden raisins  
100 g mixed peel  
400 g blanched, slivered almonds  
450 g glace cherries (red & green)  
450 g glace mix  
225 g glace pineapple wedges  
1 ½ cups crushed pineapple with juice

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1 ½ cups butter	½ tsp salt
1 ½ cups white sugar	1 ½ cups milk
6 eggs	2 tsp lemon extract
2 ½ cups flour	1 tsp pineapple extract
1 tsp baking powder	

2. Cream butter with sugar. Beat in eggs.
3. Combine dry ingredients in a separate bowl.
4. Combine milk, lemon extract and pineapple extract in another bowl.
5. Stir dry and liquid ingredients alternately into butter mixture.
6. Stir in fruit and nuts.
7. Bake at 275°F (convection 250°F) for 2 ½ to 3 hours until done—depends on size of pan.