

### INGREDIENTS

- 1 lb butter
- 1 lb white sugar
- 2 lbs white flour, unbleached
- 2 tsp baking powder
- 1 lb mixture of slivered almonds and pecans
- 1 lb mixture of dried apricots, cranberries, dark and golden raisins
- ½ lb glace citron peel
- 9 eggs, seperated
- 1 lemon, juice and rind
- 1 tsp salt



### PREPARATION

Mix butter and sugar until very pale  
Add beaten egg yolks  
Sift baking powder and flour together  
Add 1/3 of the flour mix to the fruit in a bowl. Mix well so all the fruit is coated in flour  
Set aside  
Beat egg whites until soft peaks form  
Add fruit to batter. Add egg whites and fold gently until just incorporated  
Bake in lined pan at 250 to 275 degrees for 1 hour. Check and bake longer if needed.

This cake can also be steamed at 212 degrees on custom setting.  
Grease the pan. Tent the pan with foil and seal well.