

THE WHITE HOUSE
WASHINGTON
WHITE HOUSE FRUIT CAKE

Makes 2 cakes

1 lb. butter
2 cups sugar
10 eggs
4 cups all purpose flour
2½ tsp. baking powder
1 lb. white raisins
½ lb. glazed red cherries; halved
½ lb. glazed pineapple pieces
2/3 cup pecans
2/3 cup cornmeal
¼ cup sherry
¼ cup rum

For three days soak the fruits in rum and sherry. Cream the butter and sugar lightly. Beat in the eggs lightly. One hour before combining the mixtures, add the cornmeal to the fruits. (the cornmeal prevents them from sinking to the bottom). Add the fruit mixture and nuts to the creamed mixture. Fold in the flour which has been sifted with baking powder. Don't mix it too much. Grease and line two 10½ by 4 by 2½ inch oblong pans with lining paper. Pour in the batter and bake at 350 degrees for about 30 minutes until the cakes begin to brown. Then turn down the oven to 325 degrees and bake 1¼ to 1½ hours.

When cakes are done, cool and remove from the pan with paper intact. Brush with mixture of light rum and brandy and wrap tightly in aluminum foil. Every 10 days brush with mixture and age for at least a month.