



Martha Washington Light Fruitcake

From the kitchen of Judy

This recipe makes 10 1-lb fruitcakes.

*1 lb 3 oz butter
3 c granulated sugar, divided
1 c egg yolks
1 oz lemon juice
2 c bread flour
3 c pastry flour
1/2 tbl salt
1/2 tbl mace
1/4 tbl nutmeg
1 oz + 1 c brandy
1 c egg whites
4 c golden raisins
2 c currants
2 lb 6 oz candied fruit (1/4 inch dice)*

Soak raisins, currants, and candied fruit in 1 c brandy for 24 hours.

Cream butter and 2 c granulated sugar 'til light and fluffy. Slowly add egg yolks and lemon juice. Combine dry ingredients and add. Add 1 oz brandy. Whip egg whites and 1 c granulated sugar and fold in. Add soaked fruit.

Put 1 lb batter in a 1 lb foil pan. Bake at 350 for an hour and 15 minutes.