

Jamaican Christmas Cake

Serves 6

Submitted by:

Karen & Mel Lee

Country of origin:

Jamaica

Ingredients

1 lb butter

3 cups flour

1 tin apricot nectar

1/3 pint rum

1/2 teaspoon baking soda

1/2 teaspoon nutmeg

1 teaspoon cloves

5/6 lb brown sugar

1/3 lb bread crumbs

1qt. wine

8-12 eggs

1/2 teaspoon baking powder

1 teaspoon cinnamon

3 cups mixed fruit (prunes, raisins, currants, cherries)

Method

Cream the butter with the brown sugar. Mix together with the remaining ingredients and fold in the mixed fruit. Place in baking tin lined with grease proof paper. Place pan on water in bottom of oven and bake at 350 degrees for about an hour or until a toothpick comes out clean.

"We made this from our landlady's recipe when we were in the Peace Corps in St. Ann's Bay, Jamaica. All our family got tins of cake mailed home that year!" ~Karen and Mel

