

Christmas Coffee Cake

Cream 1 cup butter with 1 cup sugar and 1 tblsp flavoring*, such as almond, vanilla, brandy or rum.

Add 4 eggs*, one at a time, beating after each.

Mix 4 cups flour with 1 tsp salt* 2 tsps baking powder*.

Add flour mixture alternately with 1 cup milk.

Fold in a 1 lb jar candied peels and fruits.

Pour into a greased and floured tube* or bundt pan*.

Bake 375 degrees for 1 hour or until cake tests done.

Cool on a wire rack*, removing cake from the pan after 10 minutes.

Frost with a confectioners sugar glaze, Sprinkle with nuts* or decorate.

* Available at The Country Gourmet

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