

Brazil Nut Cake

3 c brazil nuts

2 c raisins, brown or golden

1 c whole maraschino cherries, drained

$\frac{3}{4}$ c flour

$\frac{3}{4}$ c sugar

$\frac{1}{2}$ tsp baking powder

$\frac{1}{2}$ tsp salt

3 eggs, beaten

1 tsp vanilla

Put whole nuts, raisins & cherries into a large mixing bowl. Sift together in a separate bowl flour, sugar, baking powder & salt. Pour over nut & fruit & mix until evenly coated. Beat eggs until foamy, add vanilla & stir into fruit mixture. Pour into a greased & waxed or parchment paper lined bread pan ($9 \frac{1}{2} \times 5 \frac{1}{2} \times 2 \frac{1}{2}$). Spread evenly. The pan will be very full.

Bake in slow oven of 300 degrees for 1 hour & 45 min.

Cool completely before cutting. It will keep for a long time. Wrap in wax paper & then tin foil & placed in a plastic bag.