

Grandma Chu's Butter Fruitcake

1 pound butter
2 2/3 cups white sugar
1/2 teaspoon salt
10 large eggs, separated and at room temperature
1/2 cup orange juice
4 cups all-purpose flour
1/2 box raisins
1 cup walnuts, chopped
2 tubs of fruit mix

You have to have an electric mixer to do this recipe correctly.

Take out 2 large and 1 small mixing bowls.

Grease and flour or line 5 pans (1 pound).

Preheat oven to 325 degrees.

Small bowl 1) Using some of the flour, coat the fruit mix and raisins lightly to keep them from sinking in the batter. Bowl 2) Beat eight whites until stiff, set aside.

Bowl 3) Cream butter until light, add sugar and salt and beat until fluffy.

Add 2 egg yolks at a time while the mixer is still running, mixing well after each addition.

Pour in juice, mix well. Lightly fold in egg whites.

Lightly fold in remaining flour then fruits and nuts, until just barely mixed.

Pour into pans and bake for 1 hour and 10 minutes.

Use a toothpick to test for doneness.

This recipe has always been a closely guarded family secret, handed down with the promise intact and not revealed until now. It is moist, light and has no leavening agents, the texture is dependent upon the stiffly beaten egg whites being lightly folded into the batter. It is not fussy to make at all, like making a simple butter pound cake.