

Election Cake

Ingredients:

1 cup milk
1/2 pound (1 stick) butter
1 ¼ cup sugar
1 package yeast
2 Tbsp warm water
1 tsp sugar
4 cup flour

1 ½ tsp salt
¾ tsp cinnamon
¼ tsp ground cloves
⅛ tsp grated nutmeg
2 eggs lightly beaten
¼ cup apple juice
1 ½ cup raisins
½ cup currants

Tools:

- Loaf pan
- Small saucepan
- Whisk
- Large mixing bowl
- Medium mixing bowl
- Liquid measuring cups
- Dry measuring cups
- Measuring spoons
- Large spoon or electric mixer for stirring
- Cooling rack
- Oven mitts
- Butter knife



Instructions:

1. Preheat the oven to 325 degrees.
2. Butter an 8 cup loaf pan.
3. Simmer milk with butter and 1 ¼ c sugar until butter melts. Stir well and put in a large mixing bowl.
4. Proof yeast in warm water with 1 tsp sugar. Stir into the milk mixture.
5. Sift together flour, salt, and spices in a medium mixing bowl.
6. Alternating with eggs, gradually beat flour mixture into milk mixture.
7. Stir in raisins, currants, and apple juice. Spoon into a loaf pan and bake 2 ½ to 3 hours or until a knife inserted in the middle comes out clean.
8. Remove from the oven and allow to cool five minutes before turning out onto the cooling rack. Let cool thoroughly before slicing. Enjoy!