

# Sweet Bread

## (Cake Type)



1 cup	butter
1 ½ cups	sugar (1/2 cup white sugar and 1 cup brown sugar)
4	eggs
3 ½ cups	flour
2 teaspoons	baking powder
1 cup	milk (evaporated)
1 tablespoon	yeast
1 tablespoon	cinnamon
½ teaspoon	mace
1 teaspoon	orange peel
1 teaspoon	allspice
1 tablespoon	vanilla essence
¾ cup	raisins
¾ cup	mixed fruits
¼ cup	lukewarm water
1 teaspoon	orange peel

Dissolve yeast in ¼ cup lukewarm water with 1 tablespoon sugar. Stir in enough flour to make a stiff batter. Beat this batter for 1 minute, cover and let rise until doubled.

Cream butter and sugar until fluffy, add milk (½ cup milk & ½ cup water = 1 cup), eggs and yeast mixture. Sift together flour, spices and baking powder. Add orange peel to flour mixture. Stir in fruits and raisins. Add flour to mixture. Beat well.

Pour batter in greased pan and let rise for 15 minutes after the 15 minutes then prepare a glaze mixture. Mix 1 tsp. of cinnamon, 2 tbsp. of brown sugar and a little of water in the bowl. Brush on the mixture then put bread in the oven to bake at 350°F for 30 minutes. Cake is done when a knife inserted in the center comes out clean.