

Sultana Cake

*Recipe submitted by Florence Krahling
Nationality/Ethnicity – Scottish*

The Story Behind the Recipe

This recipe is from my mother, Georgina Carnie McNaughton, who was born in Annan, Scotland, in 1898 and came to the United States in 1923.

Ingredients:

½ pound butter
½ pound sugar
6 eggs
1 pound flour
2 teaspoons baking powder
½ cup milk
½ pound of currents
½ pound lemon peel
½ pound white raisins
½ cup cherries

Preparation Directions:

Cream together butter and sugar. Beat into mixture eggs, one at a time. Sift well flour and baking powder. Add milk, currents, lemon peel, white raisins and cherries. Butter a loaf pan and bake mixture in 400 degree oven for 15 minutes, then reduce heat and bake for two hours in 300 degree oven.