

# Sultana Cake

by The Scottish St. Andrew Society of Greater St. Louis Cookbook

1 lb. butter	pinch salt
1 dozen eggs	1-1/4 cups sugar
1 box golden raisins	4 cups flour
1 lb. box raisins (regular)	1 tsp. baking powder
1/2 cup crushed pineapple	A little salt

Makes 2 cakes 9-1/2 x 5-1/4 x 2-3/4

Line pans with brown paper & grease. Cream butter & sugar until light & fluffy. Add eggs, one at a time, alternating with flour & baking powder. Add the milk, beat well. Add other ingredients & mix well. Put into pans & bake 2-1/2 hours at 250 degrees, then 300 degrees for another 30 minutes or until light brown on top.