

## Melvin's Mama's Light Fruitcake

1 lb. butter  
3 C sugar  
2 oz. lemon extract  
6 eggs  
3 ¼ C flour  
1 ½ t. baking powder  
1 pound chopped pecans  
1 box white raisins

Cream butter and sugar. Add extract. Add eggs one at a time, beating well. Sift flour and baking powder and stir in to butter/sugar/egg mixture. Add pecans and raisins. Spoon into pan/s. Bake 2 hours at 300 degrees in a tube pan that has been generously greased and floured. Or, grease and flour 2 large or 3 small loaf pans—I usually line the loaf pan bottoms with waxed paper. Cool right side up for 10 minutes before turning out on a rack to cool. Bake the loaf pans about 1 hour.