

Gumdrop Cake

Submitted By:

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Ingredients

1 cup butter
1 8 oz pkg cream cheese
1 1/2 cups white sugar
1 tsp. vanilla
2 tsp. grated lemon rind (opt)
4 eggs
1 3/4 cup flour
1 1/2 tsp. baking powder
2 1/2 cup gumdrops cut into thirds
1/2 c flour

Instructions

1 Cream butter and cream cheese with electric mixer. Add sugar and cream well. Beat in vanilla and lemon rind. Add eggs one at a time, beating well after each addition. Sift flour with baking powder and blend in. Toss gumdrops with the 1/2 cup of flour. Stir into batter. Pour into greased and floured 10 in Bundt or tube pan. Bake at 300 deg. for 70-80 minutes or until toothpick inserted in centre comes out clean. Cool in pan 10 minutes, then turn out on wire rack to cool. I find if you freeze before slicing you get nicer looking slices.

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