

- 2½ cup unbleached Flour
- 1 ½ cup Sugar
- 2 Teaspoon Baking Powder
- ½ teaspoon Salt
- 1 tablespoon Cinnamon

MIX TOGETHER



- 4 Eggs
- 1 teaspoon Vanilla
- ¼ cup Rum
- ½ cup Milk
- 1 34 cups Heavy Cream
- 2 cups Raisins
- 1 cup Almond's ground
- 1 cup dried Apricot ground
- 3 Apples peeled-cored and diced

STIR INTO TOP INGREDIENTS

Grease Pan & bake on 325°F (162.777778 Celsius) preheated Oven for 40 to 45 minutes. Test for doneness (*I use a Stainless-steel knitting needle*) Done when test needle comes out clean. Makes 12 Mini Cakes.

I use a Mini Cake Pan that you can purchase at Amazon



If you use another Pan, you might want to check the time for doneness occasionally.

http://www.renatesrecipes.com