

Sylvia Jordan's 1 lb Christmas cake OR Birthday cake

1 lb butter essence mixed vanilla ^{wilk} almond

1 lb ^{brown} sugar 1 tspn spice

8 eggs 1/2 tspn clove

1 lb flour = 2 1/2 cups 1/2 pt Rich Ruby wine = 1 cup

1/2 pt Rum = 1 cup

1/2 lb Prunes } 1/2 lbs raisins
1/2 lb Peel } 1/2 lb Currants
1/2 lb cherries }

garnish coloring 1 tspn to Brown coloring

method Pick wash and dry fruit mince Place in jar, cover with Rum & wine (overnight)

cream butter and sugar = Brown sugar

Beat in egg
stir in flour

Add fruit, essence and clove stir well

Add coloring and stir well

Place mixture in lined greased baking

Pan Bake $2\frac{1}{2}$ - 3 hrs ~~300~~ 300
(less if smaller cake pans used)

After baking Pour over a little rum and
wine until soaked