

2 1/2 gal foil, 4 hrs @ 250°
large kettle 5-6 hr @ 250°

Makes 10-12th cakes
Bake @ 250° 5-6 hr for
dish pan cake

Dark Fruit Cake (Grandma Schertz)

2 cups sugar

2 cups butter

12 eggs

3 # raisins

1 # currants

1 # figs

1/2 # citron

3 cups flour

1 teas. royal baking powder

1 teas. cinnamon
~~1 teas. salt~~

1/2 teas. nutmeg

1/2 teas. cloves

1/2 teas. allspice

1/2 cup wine (any kind)

2 T. lemon extract

note

Cool before taking out of pan

1953 - 5 coffee cans - 2 nut bread pans - one recipe

(5.64)

3 cups fl
 1 teas salt
 1 teas salt
 2 teas cinnamon
 1/2 teas nutmeg
 1/4 teas allspice

6 eggs
 1 cup butter
 1 cup sugar
 2 cups apple sauce

1 # raisins
 1/2 # currants
 1/2 # cand pineapple
 1/2 # citron
 1/2 # cand cherries
 1/2 cup apple juice
 Baker @ 275° for 4 1/2 hrs
 makes 1 1/2 #

3# raisins @ 27	.87	.81
2# currants @ 23	.23	.46
2 pk citron @ 39	.39	.78
1 pk fig		.59
nuts 39	.50	1.17
cherries		.35
1# butter	.68	.75
1 doz egg	.49	.40
1# sugar	.11	.15
wine & lemon ex	.35	
1 1/2# flour	.20	.15
makes 10-12#	<u>3.82</u>	5.61 (61)