

# Dark Christmas Cake

*Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.*

*1 cup butter  
1 pound brown sugar  
2 pounds currants  
2 pounds raisins  
1 pound cherries or dates  
1/4 pound almonds  
1/2 cup molasses  
5 cups flour  
3/4 teaspoon baking soda  
3/4 cup fruit juice  
10 eggs  
1/2 teaspoon salt  
1 teaspoon allspice  
1 teaspoon mace  
1 teaspoon cinnamon  
1 teaspoon vanilla*

Preheat the oven to 300 degrees.

In a bowl, cream the butter. Add the sugar gradually.

In a bowl, beat the eggs well. Add to the butter mixture. Beat well. Add the molasses and vanilla.

Dredge the fruit and nuts in part of the flour. Chop the fruit fine.

In a bowl, mix the remaining flour with the salt and spices.

In a bowl, dissolve the baking soda in a little warm water. Add to the batter. Add the flour/spice mixture. Add the finely chopped fruit. Mix well. Add the fruit juice.

Bake for three to four hours.

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Per Serving (excluding unknown items): 12779 Calories; 306g Fat (20.5% calories from fat); 219g Protein; 2455g Carbohydrate; 131g Dietary Fiber; 2617mg Cholesterol; 5031mg Sodium. Exchanges: 33 Grain(Starch); 10 1/2 Lean Meat; 91 1/2 Fruit; 51 Fat; 36 1/2 Other Carbohydrates.