Remove CURRANT CAKE 1 C. ButtER. 1/2 C. PECANS 1 C SUCAR BROKEN 3 EECS. I TASP WATER 2 1BSP CORN 1 TSP. LEMON EX SYRUP STARTH 2 C. ALL PURPOSE 1/2 TOP BP. DRIBBLE While 1/2 SALT STILL hot Y RETURN FOR 11/2 CURRANTS 5 min

CREAM BUTTER AND SUEAR ADA EEGS ONE At time BEAT MOLL BEAT WATER 4 EX SIFT DRY INCREC STIP TO BEEND LUBE PAN 9 XS CREASED Y BROWN PAPER. 34 he 375° OR KONEER