

Rich DARK FRUIT CAKE

2 C. BUTTER

2 C GRAN. SUGAR

4 C. ALL PURPOSE FLOUR

1 6 oz. glass GRAPE JELLY

1 Sq. UNSWEETENED CHOC. MELTED

1 tsp. Bkg. Pdr.

12 MED EGGS yolks. BEATEN

JCE. OF 1 ORANGE

1 C. GRAPE JCE. OR -

1/2 C. " " + 1/2 C. RUM

Prepare Almonds soak overnight in orange
jce. Prepare fruit. Soak " in grape jce.
Sprinkle a little of the flav on fruit.

Cream butter add sugar grad. beating in
thoroughly until all sugar has been coated
with butter. Add yolks jelly & choc. Add
flav & B.Pd. add fruit, a small amount
at a time mixing thoroughly. Add nuts, fold
in butter egg whites

Line 3 pans of set & 1 extra with 1 layer
of oiled aluminum foil. 275° Small cake
approx 2½ - 3 hrs.