

Christmas Fruit Cake

2 cups light brown sugar	1 cup chopped nuts
1 cup molasses	3 eggs
1 cup butter	1 teaspoon mixed spices
5 cups flour	1 teaspoon cinnamon
1 cup strong coffee	1 teaspoon grated nutmeg
1 cup seedless raisins	2 teaspoons baking powder
½ cup currants	¼ teaspoon soda
1 cup chopped dates	½ teaspoon salt
1 cup chopped figs	3 teaspoons vanilla
½ cup chopped citron	Filling and icing

Cream the butter and gradually cream-in the sugar; add the well beaten egg yolks and molasses, thoroughly mixing. Sift and measure 3 cups of the flour, add spices, cinnamon, nutmeg, baking powder, soda and salt to flour and re-sift twice. Into the first mixture, stir in portions of the flour and liquid coffee alternately until all are well mixed; add vanilla, and fold-in the well beaten egg whites. Now, sift and measure the remaining 2 cups flour, and thoroughly mix it with the well chopped fruits and nut meats; add these to the cake mixture the last thing before pouring into the pans. Bake in three equal layers; line pans with three or four thicknesses of brown paper with well buttered surface; place in a moderate oven for about one hour, then cover the pans with a double thickness of the brown paper, reduce the oven-heat slightly, and allow to bake for two or three hours longer, or until done:

When cooled, put cake together with the following special filling: Double the recipe for Caramel Icing and add one cup of finely chopped nut meats. Cover and decorate with white Ornamental Icing—Walnut or pecan halves, and small candies may also be used with pleasing effect; small natural holly sprigs with candy "hot drops" for holly berries, also make a nice decoration; a candy, or even a paper Santa Claus may be used with effect—and many other decorations will suggest themselves.

If desired, this cake may readily be baked in a single loaf, in which case, a large center tube baking pan should be used. Half the given quantities may be used for a smaller cake.