

A vertical strip on the left side of the page features several gingerbread figures. At the top is a small figure with a crown. Below it is a larger, more detailed figure with a wide-brimmed hat and a patterned body. The figures are decorated with various patterns and colors, including red, white, and brown.

2 sticks of unsalted butter, softened
2/3 cup sugar
4 eggs
2 T fresh orange juice
1 tsp vanilla
1/2 cup almonds, blanched and
chopped**
2 1/2 cups cake flour
1/2 tsp salt
1 tsp b. powder
1 cup dark raisins
1 1/2 cups currants
1/2 cup citron, chopped
1/2 cup candied cherries
Whole blanched almonds
and candied cherries
for decorations

Preheat oven to 275 degrees F. Grease and flour 2 4.5x9 inch loaf pans. Lining the pans with tin foil is an options for easy clean up...Just remember to grease them too.

In a large bowl, cream butter and sugar mixing well. Add the eggs, one at a time, beating 5 minutes after each egg. Stir in orange juice, vanilla and almonds.

Sift the flour together with the salt and the baking powder into a second large bowl. Add the fruit and mix it by hand until well floured. Add the fruit to the first bow and mix thoroughly.

Pour the batter into the prepared loaf pans. Decorate the tops of the cakes with the extra almonds and cherries in festive designs.

Bake for 1 hour in the preheated oven. Check for doneness with a toothpick or cake tester....Do not overbake. When the cakes are done, cool in the pans for 10 minutes and then remove to cool completely.

When cool, wrap in aluminum foil and freeze. ***To blanch shelled almonds, put them into boiling water and let stand 3 minutes. Drain. Slide skins off with your finger. Spread nuts on absorbent paper towels to dry.

DUNDEE CAKE