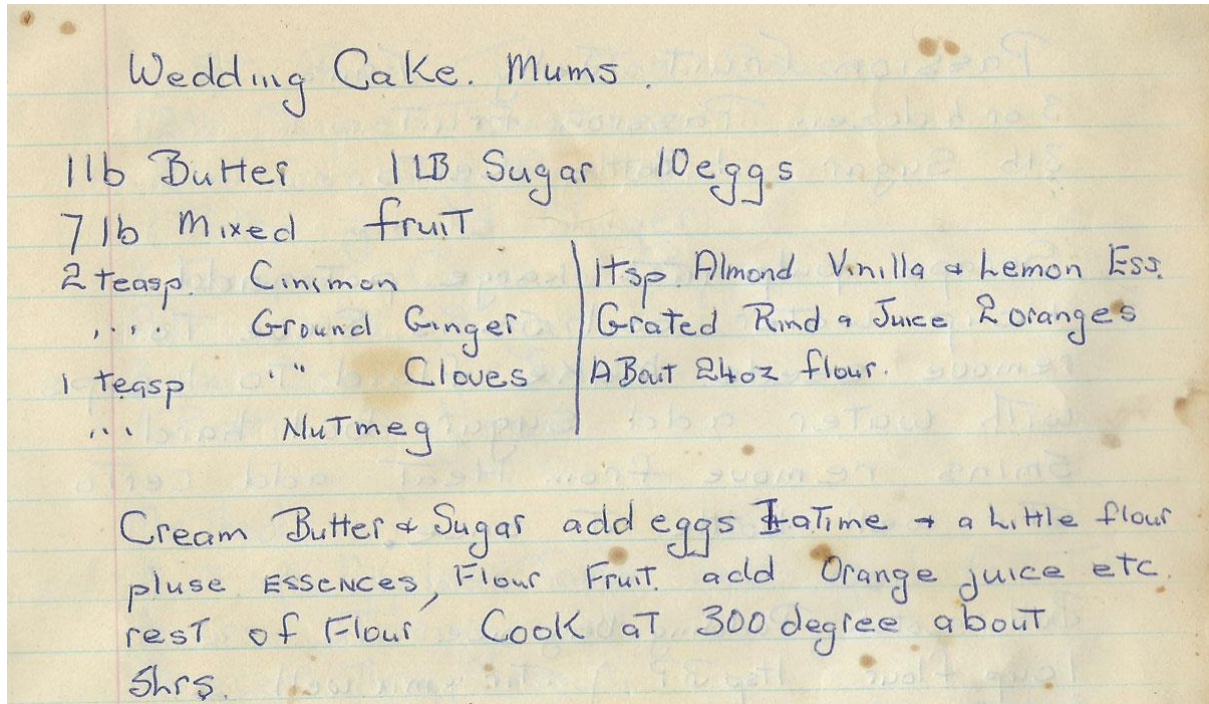


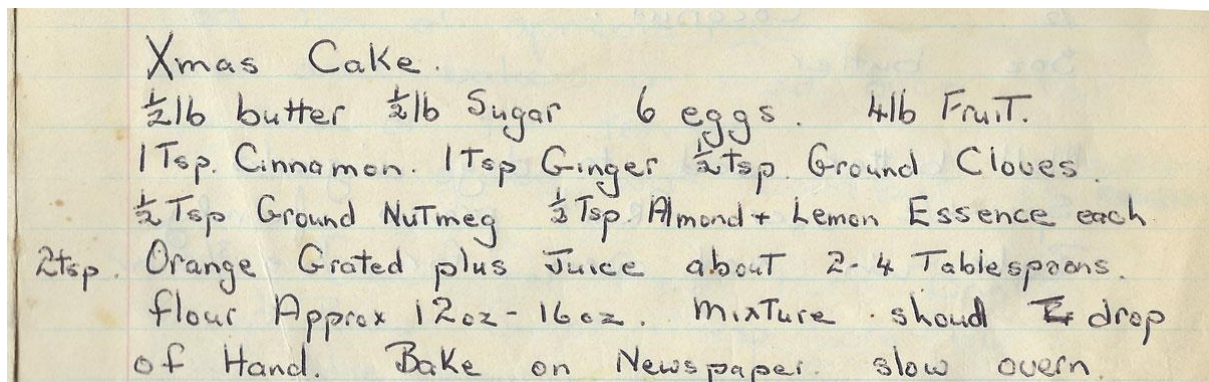
## Found in Gran Shirley's Cookbook

This cookbook contained three versions of the recipe.

The first one is essentially a doubled version of the Christmas recipe, but for weddings. Shirley has credited the recipe here to her mother, Nana Retter.



The other two versions of the recipe are the same recipe, but with even fewer instructions.





## Xmas Cake.

$\frac{1}{2}$  lb Butter     $\frac{1}{2}$  lb Sugar    6 Eggs.

4 lb Fruit.

1 Tsp Cinnamon.

1 Tsp Ginger.

$\frac{1}{2}$  tsp. Cloves     $\frac{1}{2}$  teaspoon Nutmeg.

$\frac{1}{2}$  Tsp. Almond + Lemon Essence

Grated Orange    2 Tsp Approx

Orange Juice    2-4 Tables.

Flour. Approx 12oz. - 16oz.

### Found in Marilyn's Cookbook

The recipe is also recorded in my mother's cookbook. Here it is written in Gran Shirley's handwriting and credited to her mother, Nana Retter.

## Xmas Cake Nana Retter. Good.

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Cream  $\frac{1}{2}$  lb Butter +  $\frac{1}{2}$  lb Sugar add 6 eggs one at a time if it curdles add some of the flour about Tablespoon at a time add 1 Tsp Cinnamon 1 Tsp Ginger  $\frac{1}{2}$  tsp Cloves  $\frac{1}{2}$  Tsp. Nutmeg  $\frac{1}{2}$  Tsp. Almond +  $\frac{1}{2}$  Tsp. Lemon Essence

Approx 2 Tsp Grated Orange rind + 2-4 Tablespoon Orange juice

Add & Beat with mixer as you go along. Remove mixer and add 4 lb dried fruit. Mix by hand and slowly add 12oz - 16oz sifted flour. enough flour when mixture drops in lump from hand!

Double line cake Tin. & bake 300 degrees on News paper in oven look at about 3hr. - 4hrs. Wet Top of cake drop cake on Concrete a couple of Times before putting in Oven.