

Matrimony Cake

Canadian Mennonite Cookbook - 1974

*1 cup oatmeal
1 cup brown sugar
3/4 cup shortening
1 teaspoon baking soda
1 cup flour
1/4 teaspoon salt*

FILLING

*1 cup dates, cut fine
1/2 cup white sugar
1 cup boiling water*

Preheat the oven to 350 degrees.

In a bowl, combine the oatmeal, brown sugar, shortening, baking soda, flour and salt. Mix well forming a crumbly mixture.

In a saucepan, place the dates, white sugar, and boiling water. Let simmer until thick. Cool.

Place about 2/3 of the crust mixture in a baking pan. Spread and pack evenly.

Spread the filling over the crust.

Sprinkle the remaining crumbs mixture over the top.

Bake until nicely browned, about 35 minutes.

Per Serving (excluding unknown items): 3157 Calories; 161g Fat (44.5% calories from fat); 29g Protein; 421g Carbohydrate; 25g Dietary Fiber; 0mg Cholesterol; 1866mg Sodium. Exchanges: 10 Grain(Starch); 8 1/2 Fruit; 31 1/2 Fat; 9 1/2 Other Carbohydrates.