

# Princess Elizabeth Cake

*Canadian Mennonite Cookbook - 1974*

*1 cup chopped dates  
1 teaspoon baking soda  
1 cup boiling water  
1/4 cup shortening  
1 cup white sugar  
1 egg  
1 teaspoon vanilla  
1/4 teaspoon salt  
1 1/2 cups flour  
1 teaspoon baking powder  
1/2 cup walnuts  
ICING  
5 tablespoons brown sugar  
3 tablespoons margarine  
2 tablespoons cream  
1/2 cup coconut*

In a saucepan, place the dates and baking soda. Pour the boiling water over the top. Allow to cool.

Preheat the oven to 350 degrees.

In a bowl, cream the shortening, sugar, egg and vanilla.

Add the flour, baking powder, salt, walnuts and date mixture.

Pour the batter into a greased baking pan.

Bake for 30 to 40 minutes.

Make the icing: In a bowl, combine the brown sugar, margarine, cream and coconut.

Cover the hot cake with the icing. Return to the oven.

Broil for 3 minutes.

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Per Serving (excluding unknown items): 2783 Calories; 149g Fat (46.7% calories from fat); 47g Protein; 336g Carbohydrate; 26g Dietary Fiber; 238mg Cholesterol; 2802mg Sodium. Exchanges: 10 Grain(Starch); 2 1/2 Lean Meat; 9 Fruit; 27 1/2 Fat; 3 Other Carbohydrates.