

# Christmas Cake

*Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.*

*1 cup butter  
2 cups brown sugar  
4 eggs  
1 cup molasses  
1 cup cold, strong coffee  
2 cups raisins  
2 cups currants  
1/2 pound mixed peel  
1 pound chopped nuts  
2 teaspoons cinnamon  
1 teaspoon nutmeg  
1/2 teaspoon cloves  
2 teaspoons baking soda  
4 cups flour*

Preheat the oven to 350 degrees.

In a bowl, cream the butter and brown sugar until the sugar is dissolved. Add the unbeaten eggs one at a time. Beat very hard after each addition.

Sift the flour once. Measure the quantity needed. Sift once more with the other dry ingredients.

In a saucepan, scald the raisins and currants. Dry thoroughly. Place them in a bowl with the other fruit and nuts. Sift the flour mixture over them. Mix until all the fruit is well coated.

Dissolve the baking soda in the coffee. Add the coffee mixture alternately with the fruit mixture to the butter batter, mixing well.

Line loaf pans with wax paper. Turn the batter evenly into the loaf pans.

Bake for 1 to 1-1/2 hours.

Cherries and dates may be added later.

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Per Serving (excluding unknown items): 10219 Calories; 468g Fat (39.5% calories from fat); 176g Protein; 1436g Carbohydrate; 94g Dietary Fiber; 1345mg Cholesterol; 5027mg Sodium. Exchanges: 31 1/2 Grain(Starch); 12 Lean Meat; 29 Fruit; 84 Fat; 33 1/2 Other Carbohydrates.