

Grandma Currah's Dark Christmas Cake

Mattie Currah

Servings: 14

Yield: 14 pounds

*2 pounds raisins
1 pound dried currants
1 pound dates, chopped
1 pound candied cherries, chopped
1 pound chopped nuts
1 pound candied fruit peel
1 pound candied fruit
1 pound butter
3 cups brown sugar
10 eggs, beaten
1 1/2 cups molasses, blackstrap
5 cups flour
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon allspice
1 cup apple juice, or wine
WW - 5 PP oz*

1. Mix fruit and nuts together in large container and dust with 1 cup of the flour.
2. Cream butter and sugar till light.
3. Beat in eggs and molasses.
4. Combine flour, baking soda, salt and spices.
5. Add to creamed mixture alternately with fruit juice.
6. Pour batter over fruit-nut mixture and mix well.
7. Turn batter into prepared pans, pushing well into corners.
8. Bake at 250 'F for 3 - 4 hours. Put a large pan of water in oven as well to keep the cakes moist.
9. Cakes will test done with a skewer and will be firm but not moist to touch.
10. Cool cakes in pans on racks, but remove paper while still warm.
11. Store cakes in triple plastic bags or well wrapped in refrigerator or freezer.

After a great deal of experimenting, I came back to grandma's recipe. It's dark, spicy, sweet taste truly makes Christmas. If you wish the molasses may be cut back adding juice to bring liquid up to quantity.

Per Serving (excluding unknown items): 1401 Calories; 49g Fat (30.2% calories from fat); 19g Protein; 237g Carbohydrate; 14g Dietary Fiber; 222mg Cholesterol; 763mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1 Lean Meat; 6 1/2 Fruit; 9 Fat; 6 1/2 Other Carbohydrates.