

$\frac{1}{2}$ cup skulled evaporated milk
1 teaspoon vanilla extract well place
into mould.

Mum's Fruit Cake

$\frac{1}{2}$ lb butter }
 $\frac{1}{2}$ lb margarine } 1 lb sticks of
1 lb butter

1 lb brown sugar

8 or 9 eggs

$\frac{1}{4}$ lb plain flour

1 flat tsp. baking powder

" " nutmeg

" " cinnamon

1 orange

1 lemon

1 lb raisins

$\frac{1}{2}$ lb sultanas

$\frac{1}{2}$ - 1 lb currants

4 tablespoons rum

4 oz glacé cherries

2 oz blanched almonds

$\frac{1}{4}$ lb (no more) dates finely chopped (can be
omitted)

Beat butter & sugar & finely grated
orange & lemon rind. Add eggs one
at a time then flour & powder cinnamon
nutmeg then fruits & nut.
Strain juice of whole lemon & $\frac{1}{2}$ orange
into rum & stir in last of all.

Line tin with a foil set oven at
300 altitude - fold a very thick
layer of newspaper round bottom &
sides of tin & tin firmly in place with
paper well over the edge.

Place cake in oven close door & leave
for at least 1 hour before opening. Watch
newspaper closely & catch - if top browns
too quickly lay sheets of damp paper over
top. Takes 5-5 $\frac{1}{2}$ hours or longer. When
cooked pour over 2 tablespoons rum - cover
with white paper & wrap hot cake & tin
& all in newspaper - leave until
quite cold 24-36 hrs. Slice down in
tin.