

Nana Taylor's Dark Christmas Cake

1/4 lb butter	2 1/2 lbs currants
1 pound sugar	1 lb seedless raisins
9 eggs	1 lb seeded raisins
4 cups flour	1 lb mixed peel
1 tsp nutmeg	1/2 lb blanched almonds
1/2 tsp cloves	1/2 lb glace cherries
1 tsp cinnamon	1/2 lb glace pineapple
1 tsp allspice	
1 tsp baking soda	
1 cup fruit juice	
1 tsp lemon extract	

1. Cream butter and sugar
2. Add eggs and beat
3. Add flour, spices and soda
4. Add fruit juice and lemon extract
5. Pour batter over combined fruit and nuts. Mix well.
6. Bake 350° (convection 325°) 'till done – 1-2 hours