
JAPANESE CAKE

3/4 c. shortening
1 1/2 c. sugar
3 egg yolks
2 1/4 c. flour
4 1/2 T. molasses

1 1/2 c. water
1 1/2 tsp. baking soda
1 c. raisins
1 c. nuts

Cream shortening and sugar. Beat in egg yolks. Stir in flour. Add molasses. Dissolve soda in water and stir in. Add raisins and nuts. Bake at 350° for 30 minutes in 8 x 8-inch pan.

AUNTIE'S OLD FASHIONED DARK CAKE

1-lb. pkg. radiant mix (candied fruit)
1 lb. seedless raisins (3 c.)
1 lb. seeded dates (3 c.), chopped
1/2 lb. walnuts or pecans (2 c.)
1/4 c. molasses or honey
1/4 c. sherry wine or dark fruit juice

1 1/4 c. brown sugar
4 eggs
2 c. flour
1/4 tsp. salt
1/2 tsp. mace
1 tsp. cinnamon
1/2 tsp. cloves

Mix the fruits, nuts, molasses and wine. Cream butter and gradually cream in sugar, then beat on eggs, one at a time, beating each in thoroughly. Transfer to a large mixing bowl and add fruit mixture, then all the sifted dry ingredients. Mix thoroughly. Bake in 2 medium loaf pans well greased or lined. Bake in 275° oven for about 2 1/2 hours with pan of water on oven floor. Remove from pan to cool. Store in wine soaked cheesecloth.