

Recipe

Submitted by Mary Jane Connell (nee Harrington)

Ingredients:

1 pound of butter	1 pound currants
1 1/2 cups brown sugar	2 pounds dark seeded raisins
1 1/2 cup white sugar	2 pounds dark seedless raisins
6 eggs	1 pound chopped and pitted dates
4 cups all purpose flour	3/4 pound of mixed peel
2 teaspoons cinnamon	1/2 pound sliced almonds
2 teaspoons nutmeg	1 pound of chopped red glazed cherries
1 teaspoons mace	1 pound of chopped green glazed cherries
1 1/2 teaspoon baking soda	1 cup coconut
1 cup sour milk	1 bottle of lemon extract

Cream butter and sugars, add lemon extract, beat until smooth. Add sifted flour, spices and baking soda, alternate with sour milk. Blend together, add fruits and mix well. Line the bottom of the triple tiered cake pans with two layers of heavy brown paper. Grease pans and fill two third full.

Bake in over at 325 degrees Fahrenheit. Be sure to place a pan of water in the bottom of the over to keep the cakes moist. Test after a couple of hours, the layers usually take 2 to 4 hours to bake. Every oven may have a different setting range, watch closely.

Dark Christmas Cake

Cornwall, England

This recipe came from Cornwall, England, with my 4th great grandmother, Elizabeth Wilton (nee Coppin) when she and her family emigrated to Canada in 1831 and has been passed down to me, six generations later.

First settling in Cobourg, my great grandmother Matilda ‘Tillie’ McKenzie and her husband, Edwin Algar, a rail engineer, moved to 69 Sussex Street in Lindsay so Edwin could work on the railroad.

