

# The Cake That Went to the Convention

A beautifully decorated four-tier anniversary cake centred the banquet table at the Alberta Women's Institutes convention dinner. Members of the Westlock WI made this 30 pound cake as a special contribution to the 50th convention, held recently in Edmonton. Served at the evening tea hour it tasted as good as it looked. On request Mrs. John Ball of Westlock agreed to share the recipe with Western Producer readers and here it is:

5 lbs.	Ingredients	15 lbs.
1 cup	seeded raisins	1 lb.
1 cup	seedless raisins	1 lb.
1 cup	currants	1 lb.
3 oz.	Candied lemon peel chopped	8 oz.
3 oz.	Candied orange peel chopped	8 oz.
8 oz.	Candied cherries cut	1½ lb
8 oz.	Candied pineapple sliced	1½ lb.
8 oz.	Citron thinly sliced	1½ lb.
10 oz.	Almonds blanched chopped	2 lbs.
½ cup	Flour for dredging	1 cup
1½ cup	Flour for mixing	4 cups
½ tsp.	soda	1 tsp.
1 tsp.	cinnamon	3 tsps.
1 tsp.	allspice	3 tsps.
½ tsp.	mace	¾ tsp.
½ tsp.	nutmeg	¾ tsp.
¾ cup	butter	1 lb.
¾ cup	brown sugar	1 lb.
4	eggs separated	12
¾ cup	molasses	1 cup
3 tbsp.	fruit juice	½ cup
3 tbsp.	brandy or cider	½ cup
¾ cup	preserved strawberries	1 pt.

Prepare fruit and nuts; dredge with dredging flour. Sift mixing flour; measure; add soda and spices; sift again.

Cream butter; add sugar gradually; cream together until light and fluffy. Add well-beaten egg yolks; beat well. Add molasses, fruit juice, brandy or cider and strawberries; blend thoroughly.

Add fruit and nuts. Fold in dry ingredients, adding about one-third at a time.

Beat egg whites until stiff but not dry. Fold into batter.

Turn into pans which have been greased and lined with brown paper well greased. Fill pan about three-fourths full. Cover with heavy paper.

Bake in slow oven (250°F) for 4½ hours or until done.



—Western Producer Photo

The artistic decoration job was done by Mrs. George Stirling of Westlock, who has been icing cakes for 20 years and has won a first prize at the Canadian National Exhibition. For the icing she used the whites of 30 eggs and 14 pounds of icing sugar.

The cake was carefully conveyed to Edmonton. Mr. and Mrs. Stirling recently celebrated their 25th anniversary. Who do you think decorated the cake? Their 15-year-old-son.