

SIMNEL CAKE

I

3/4 cup butter	1/3 cup shredded lemon
2 cups sugar	& orange peel
6 eggs	1 cup currants
2 cups flour	Almond Paste*
1/2 tsp. Salt	

Cream the butter and sugar until smooth. Add the eggs one at a time, beating after each addition. Sift the flour and salt and add to the first mixture. Dust the peel and currants with a little flour and add to the batter. Line cake tin with waxed paper and pour in half the dough. Add a layer of almond paste and remaining dough. Bake at 350°, for one hour. Ice with a thin white icing, flavored with a few drops of almond extract.

II

3/4 cup sweet, unsalted butter	1/2 tsp. Salt
2 cups sugar	1/3 cup candied
4 eggs	lemon & orange
2 cups flour	1 cup currants
	Almond Paste*

Combine ingredients as in Cake I. Bake at 300°, for over an hour. Insert a toothpick in the center for doneness. Do not invert until cold. Top with your favorite thin white icing, or powdered sugar, or sprinkle with rum or brandy.

*ALMOND PASTE

Place in blender container 1/2 cup orange juice, 1 cup blanched almonds, 1 cup sugar. Blend until nuts are fine. Then 1 cup more almonds. Blend again until nuts are fine. Add 1 tablespoon of rum or brandy. The almond paste can be stored indefinitely, covered in the refrigerator. Tastes good on toast or English muffins.