

Date Leaf

Waters - 2 lbs.

peaches 1 lb.

Candied Cherries 1 cup

flour 1 cup

Baking powder 1 tsp.

Sugar 1 cup

Salt $\frac{1}{2}$ tsp

Eggs - 5

Candied Pineapple (2 large slices)
for top of cake

Sift dry ing. over fruits. Beat eggs
whites and yolks separately and add sugar and
Vanilla to the mix and fold in beaten whites.
Bake in slow oven 1 to $1\frac{1}{2}$ hr. Cover cake for
the first half hour

Place over boiling water melt

3 cup (3 oz 1 pkop (6 oz each) Lima Sweet
Chocolate pieces or Butter Scotch. Stir
two times remove from heat. Stir $1\frac{1}{2}$
(15 oz Can Eagle Brand Condensed Milk,
Pinch of salt and $1\frac{1}{2}$ teaspoon vanilla.
Stir until smooth add 1 cup pecans.

Turn onto waxed paper in square
Cake pan. lined with wax paper.

Ref. 2 hours Turn onto cutting
board, peel off paper cut with
sharp knife. Store in air tight container.

Cake

3 egg whites

1 cup sugar

beat together then add:

1 cup Chopped Dates

$\frac{1}{2}$ cup nuts

12 small crackers - rolled

Bake 30 minutes in 9" pie pan