

## CHRISTMAS EVE CAKES

MOM

1/2 CUP SHORTENING  
1 CUP SUGAR  
1 EGG  
1-3/4 CUP SIFTED FLOUR  
1/4 TEAS SALT  
3/4 TEAS SODA

1 TEAS CINNAMON  
1/2 TEAS CLOVES  
1 CUP THICK APPLESAUCE  
1 CUP CANDIED FRUIT,  
1/2 CUP NUTS

CREAM SHORTENING AND SUGAR UNTIL FLUFFY. ADD EGG & BEAT. DREDGE FRUIT AND NUTS WITH 1/4 CUP FLOUR. SIFT REMAINING FLOUR WITH SODA, SALT AND SPICES. HEAT APPLESAUCE TO BOILING POINT AND ADD TO BATTER. ADD FRUIT AND SPOON INTO GREASED AND FLOURED CUP CAKE PANS. BAKE 350° FOR 40 MINUTES. MAKES 18 SMALL CAKES

I LIKE LEMON & ORANGE PEEL BEST FOR THE CANDIED FRUIT

KEEP VERY WELL

I KNOW, YOU KIDS DON'T LIKE CANDIED FRUIT BUT THIS IS GOOD!