

The Wedding Cake of Lucile Heiskell and Frank Desmond

This recipe originally came from England. It was given to Lucile Heiskell by Mrs. Will Sanderson.

On September 12, 1914, Lucile married Frank Griffin Desmond. This recipe was used to bake their wedding cake. The cake was prepared three months before the wedding, and baked all night in a fireless cooker.

Frank and Lucile were my grandparents. The recipe was given to me in 1967 by Lucile's sister, my great aunt, Naomi Grace Heiskell.

Deborah Nelle Desmond Boyea.

English Fruit Cake - Lucile's Wedding Cake

1 - Assemble Materials - Shopping List

1. Butter 2. sugar 3. eggs
4. cold coffee 5. Molasses 5 soda
6. claret or burgundy 7 brandy
8. sour milk 8. currant jelly 10 oz.
9. "Cinnamon, cloves, and nutmeg
10. flour. 11. fresh lard or Crisco to
grease pans - 2 large bowls - tooth pick
12. Fruit - Nuts
1. Muscat Rasins - 2 pounds
2. Currants - 2 pounds
3. Citron - 2 pounds - Candied
4. Orange peel - $\frac{1}{4}$ pound - Candied
5. Lemon peel $\frac{1}{4}$ pound - Candied
6. Nuts - 2 cups

fruit - cake pans
baggies

Method

1 Prepare fruit.

- 1 Wash and dry currants
2. separate raisins
3. Cut Orange and Lemon peel into small pieces if necessary
4. Cut citron into slices - not too thick.
5. Add broken nut meats
6. Mix well
7. Dredge with flour - 5 or 6 cups until well coated

Batter

1. Cream butter, ^{2 cups} sugar and spices
2. Add slightly beaten eggs - $\frac{6}{7}$ ^{of large} _{small}
3. Cream well.
4. Add jelly, ^{2 1/2 cup} wine, ^{1/2 cup} brandy and ^{1 cup} milk ^{say} ^{use} ^{less} coffee, in the order given
5. Dissolve soda in ^{1 cup} molasses and add last.
6. Combine fruit with batter 2 cups at a time. - Cost well.
7. Pour into prepared pans. - $1\frac{1}{2}$ inch from top

Bake : -

1. Preheat oven to 350 - moderate
2. Cover each pan with foil or heavy brown paper
3. Bake 2 to 2 $\frac{1}{2}$ hours or until inserted wood pick comes out dry.
4. Dredge each cake individually with brandy as it is taken from the oven. 1 to 3 tablespoon depending on the size of the cake.
5. Let stand 20 or 30 minutes before removing from pans to cool.

To store.

1. Cakes must be thoroughly cool before storing or they will mould
2. Wrap in wine soaked cloth.
3. Place in freezer bags - seal
4. Wrap in foil - seal
5. Store in cool dry place - ice box is good
6. If to frozen after 10 or 15 days wrap in freezer paper as directed.