Wedding Cakes, cont'd.

ENGLAND

1/2 lb. marzipan with a little white of egg ½ lb. vegetable fat ½ lb. butter — 1 lb. barbados or demerara sugar little burnt sugar or caramel 8 large eggs 1 lb. 2 oz. flour 4 lb. currants 1/4 lb. (1 cup cut mixed peel)
2 cups glace cherries 1 lb. sultanas

Soften the marzipan with a little white of egg and then cream with the vegetable fat, butter and the barbados or demerara sugar till creamy and light. Now to ensure the right color add the burnt sugar or

Beat in the eggs, one at a time, till the mixture becomes light and fluffy. Now fold in the flour, but take care not to overmix at this stage. Finally add the currents, sultanas, cut mix-ed peel and the glace cherries.

Owing to the very rich nature of this mixture with so much fruit and sugar, it is advisable to bake at a slightly lower temperature then for fruit cake.

The oven should be at 280-300° F. and 1 lb. cakes should be left in the oven for 1 hour and 10 minutes. The flavor of the wedding cake is greatly enhanced if it is sprinkled with a mixture of rum and rose water as soon as it comes out of the oven.



HUNGARY

In Hungary, there are no wedding cakes, but in days past the rich Hungarian peasants made a very big wedding gateau three or tour teet high, covered with white icing and decorated with crockant (ground almonds and sugar carmelized till light brown and beat into "S" -- shaped ribbons). A four foot crockant was erected in the middle of the cake and decorated like a tower. Orange blossoms or white roses completed the decorations.

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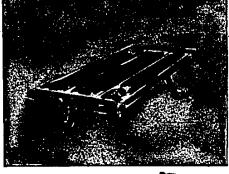
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