



1 c. butter
1 c. sugar
4 large eggs
1 c. dried fruit
1 tsp. baking powder
1 tsp. baking soda

1 tsp. salt
lemon juice
1 c. brwn sugar
nuts
1 or 2 qt. whiskey

Before you start, sample the whiskey to check for quality. (Good, isn't it?) Now go ahead. Select a large mixing bowl, measuring cup, etc. Check the whiskey again as it must be just right. To be sure the whiskey is of the highest quality, pour one cup into a glass and drink it as fast as you can. Repeat, if needed.

With an electric mixer, beat 1 cup of butter in a large fluffy bowl. Add 1 teaspoon of thugar and beat again. Meanwhile, make sure that the whiskey is of the finest quality. Cry another tup. Open the second quart, if necessary. Add 2 arge leggs, 2 cups fried druit and beat 'til high. If druit gets stuck in beaters, just pry it loose with a drewscrifer. Sample the whiskey again, checking for tonscisticity. Next, sift 3 cups of salt, or anything. It really desn't matter. Sample the whiskey. Sift ½ pint lemon juice. Fold in chopped butter and strained nuts. Add 1 babblespoon of brown thugar, or whatever color you can find, and wix mel. Grease oven and turn cake pan to 350 gredees. Now pour the whole mess into the coven and ake. Check the whiskey again and bo to ged.

Rev. Fred Gilbert