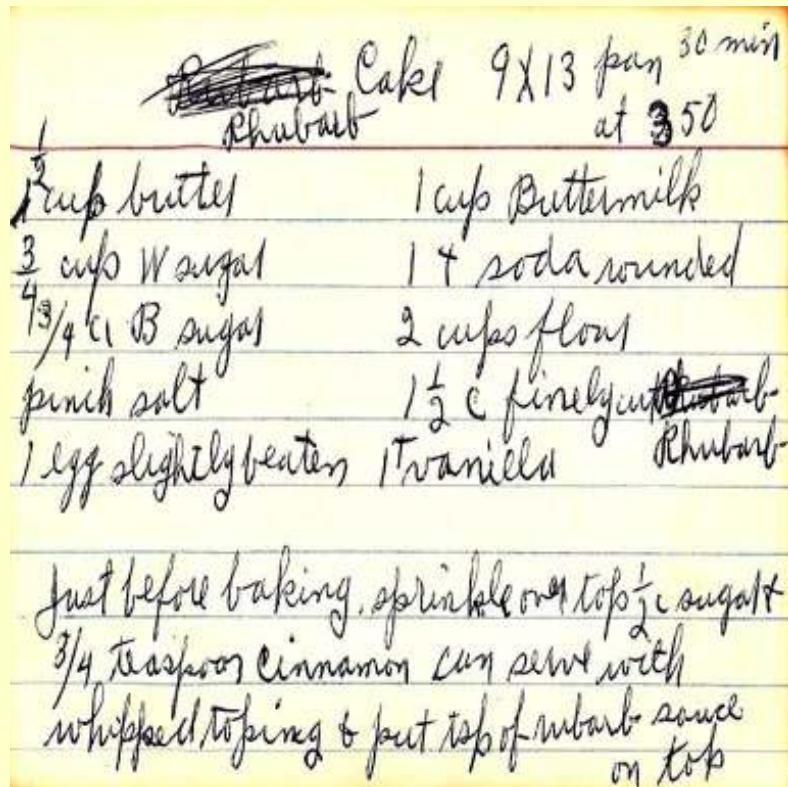


## Mom's Rhubarb Cake



Grandma Hornung always had a large Rhubarb at the home place on Road M, maybe this influenced mom's recipe or maybe it was Grandma's Recipe is on one of mom's recipe cards.



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## Ken's German Stollen Christmas Cake



A delicious German Cake discovered while living in Cincinnati for several years.

### INGREDIENTS:

3-3/4 cups - Flour \* 1 cup - Confectioners' Sugar  
 1/2 cup - Milk (lukewarm) \* 3 tsps. - Yeast  
 8 tbsps. - Sweet Butter (softened) \* 1 tbsp. - Lard (or Butter)  
 1 - Egg (large) \* 1/2 tsp. - Salt \* 1 tsp. - Vanilla Extract  
 1 tbsp. - Rum \* 1 pinch - Ground Cinnamon \* 1/2  
 Grated Lemon Peel  
 1 cup - Slivered Almonds \* 1/4 cup - Candied Lemon Peel  
 1/4 cup - Candied Orange Peel \* 1-1/4 cup - Raisins

### For BASTING:

6 tbsp. - Milk (room temperature) \* 8 tbsp. - Butter  
 \* 3/4 cup - Powdered Sugar

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See Page 8 for recipe DIRECTIONS:

## Ken's German Stollen Christmas Cake



### DIRECTIONS:

- 1.) Sift the Flour into a bowl and make a crater in the center. Into the crater, add 1/4 cup of the Confectioners' Sugar and 1/4 cup of the Milk. Sprinkle the Yeast over the Milk and dust the Yeast with a little flour. Let the Yeast develop for 15-20 minutes.
- 2.) Add the Butter, Lard, Egg, Salt, remaining Sugar, Vanilla Extract, Rum, Cinnamon, Grated Lemon Peel, Slivered Almonds, Candied Lemon and Orange Peels, and Raisins. Add only enough of the remaining Milk to make the dough pliable. Knead thoroughly and cover the dough with a damp towel and let it rise overnight.
- 3.) Knead again for 1 minute then shape the dough into a loaf and put it on a large, buttered baking sheet. Use your fingertips to push back into the dough any Raisins that may have popped up to prevent scorching. Baste the loaf with tablespoons of Milk and bake in a preheated oven at 350° for approximately 50 minutes. Stollen must turn golden brown. Test to make sure it is done with a toothpick.
- 4.) Baste the Stollen generously with butter while it is still hot, then sprinkle with Powdered Sugar. Repeat this process to attain a nice white surface and to help keep the Stollen fresh and moist for several weeks. It's best to store for at least a week before serving. One loaf makes about 30 slices.

## Mom's Carrot Cake



No information on this 2-sided recipe card or available telling of the origin of this recipe. At least I have memories of it being very good.

### Carrot Cake

2 cups flour	4 eggs
2 teasp. soda	1 1/2 cups Wesson oil
1 teasp. salt	3 cups grated carrots
2 cups sugar	1/2 cups pecans or walnuts (optional)
2 teasp. cinnamon	

Sift all dry ingredients. Add Wesson oil and mix well. Add eggs (1) at a time and mix well. 6 rear + flour pans. Bake 35 min. at 350° (one)

### Frosting

cream 3/4 stick of oleo with 2 (3oz) pkg. Cream cheese. Mix well + add 1 cup powdered sugar. Add 2 t. vanilla + 1/2 c nuts (omit nuts if you prefer)