

Islandic Cake

- 1 cup butter (1 marg)
- 1 1/2 cups fine sugar
- 2 eggs
- 3 tbs cream
- 1 tsp almond extract
- 1 tsp baking powder
- 4 cups flour (blender)
- Filling - 1 lb prunes (dates or fig)
- 3/4 cup sugar
- 1/2 cup juice
- 1 tsp cinnamon
- 1 tsp vanilla

Method - Cream butter & add sugar grad.
Then add egg, beating each one. Sift flour
& baking powder & add a little to creamed mixture.
Add flavouring & cream & work in flour.
Divide into 5 parts & pat each one in 9"
layer pan (greased). Bake in moderate oven
till delicately brown. Put together with
filling.

Filling - Cook prunes until tender. Remove
stones & chop blender. Add sugar, liquids,
cinnamon & cook until it thickens. Remove
fr. fire, add vanilla. Spread between
layers. Thin icing.