



FRUIT CAKE FOR THE TRENCHES

1-4 c. walnuts or peanuts
3-4 c. raisins or 1-2 c. raisins and
1-4 c. dates

Wash raisins, dry and put through
grinder with the nuts.

Mix well, season with salt, shape
in 4 small cakes and wrap in wax
paper.

Each cake 200 calories

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5 TEMPLE ST.

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Date: ca. 1917

Description: "Fruit cake for the trenches" recipe, ca. 1917