Sauce for Fruit Cake

Ingredients

- 1/2 cup butter
- 1/2 cup light or heavy cream
- 1 cup sugar (white)

Instructions

1. Combine butter, cream, and sugar and cook until firm - bring to a boil. Watch that it does not burn.
2. Put in double boiler and cook for 20 minutes.
3. Serve on fruit cake.

Sauce for Fruit Cake
Nov. 26 1969

1/2 cup butter
1/2 " light or heavy cream
1 " sugar (white)
1/2
cook until thick ~~stir~~ boil
Wooden not
Put in double boiler and cook
for 20 minutes on fruit Cake

recipecardarchive.com | RCA0005-20260528-0029

Laura G. Palmer

President of the Rebekah Assembly of Maine

requests the pleasure of your company

at a Dinner

Saturday Evening, November Fifteenth

at six o clock

MILO LEGION HALL

Please reply by November 8th

Mrs. S. E. Howland

Milo, Maine 04463

Price $3.00

recipecardarchive.com | RCA0005-20260528-0029