

TWELFTH NIGHT CAKE

Ingredients:

- 8 cups of all-purpose flour, sifted
- 6 eggs
- 1 cup granulated sugar
- 1 pound butter or shortening
- 2 cups whole milk, scalded then cooled to lukewarm
- 1/2 ounce yeast (2 1/4-ounce packages, or about 4 1/2 tsp)
- 2 teaspoons salt
- A few cloves
- A dash of cinnamon
- A little ginger
- Sweetmeats to your liking (candied lemon peel, orange peel, and citron)
- Candies or frosting to decorate!

Preparation:

Have ready a greased parchment paper or baking pan. In a bowl, combine 2 cups flour with the salt; set aside. Next, sift 6 cups of flour into a large mixing bowl. Dissolve a half-ounce of yeast in a little warm water. Make a hole in the center of the flour. Pour in the yeast. Knead and mix the flour with one hand, while adding the 2 cups of milk with the other. In yet another mixing bowl, beat eggs with butter, cloves, cinnamon, ginger, sweetmeats and sugar until light. Add to dough, kneading lightly with your hands, and adding more eggs if the dough is a little stiff. Let the dough rise until doubled in bulk, then add the reserved flour and salt. Knead the dough by turning it over on itself three times and set to rise again, covered with a cloth for about an hour. Take it up and work again lightly, and then form into a ring.

This is a large amount of dough, so it may be divided and baked in two or more cakes. Pat gently and flatten a little. Set the ring in the middle. Cover the pan with a clean cloth, and set the cake to rise for an hour longer. When well risen, glaze the loaves lightly with a beaten egg. Place in 325° oven; let bake for 1 to 1 1/2 hours, or less if making smaller loaves. Decorate with colored icings and decorator candies, as desired.