

Dirigo Hotel recipe for Queen Elizabeth Cake



Research Document

Key: 5276

QUEEN ELIZABETH CAKE

The Dirigo Hotel

SERVES - 8

- 1 C - chopped dates
- 1 C - boiling water
- 1 tsp - baking soda
- 1/4 C - butter
- 1 C - sugar
- 1 - egg
- 1 tsp - vanilla
- 1 1/2 C - cake flour - original recipe called for all-purpose flour
- 1 tsp - baking powder
- 1/4 tsp - salt
- 1/2 C - chopped walnuts
- 5 T - brown sugar
- 2 T - cream
- 3 - 4 T - butter
- 1/2 C - coconut shreds
- coconut extract (optional)

Heat oven to 350°.

Grease and flour a 9" x 9" square pan.

Mix dates, boiling water and baking soda. Allow to cool.

Cream the butter, sugar, egg and vanilla together.

Add the date mixture.

Sift the flour, baking powder and salt together.

Add to the date mixture.

Add the chopped walnuts.

Bake about 30 minutes.

Heat the butter in a saucepan. Add the cream, brown sugar and coconut and cook until blended.

Spread the topping on the warm cake and return to the oven for a few minutes until the topping melts.

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Description: This recipe was given to Meredith Rich (later Mrs. Kenneth Hutchins) by Mrs. Leach, the pastry cook at the Dirigo Hotel in 1952.

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