

Christmas Cake Recipe - for those of you who can't remember last year's cake recipe.

Ingredients:

- * 2 cups flour
- * 1 stick butter
- * 1 cup of water
- * 1 tsp baking soda
- * 1 cup of sugar
- * 1 tsp salt
- * 1 cup of brown sugar
- * Lemon juice
- * 4 large eggs
- * Nuts
- * 2 bottles wine
- * 2 cups of dried fruit

Sample the wine to check quality.

Take a large bowl, check the wine again to be sure it is of the highest quality, pour one level cup and drink. Repeat.

Turn on the electric mixer. Beat one cup of butter in a large fluffy bowl.

Add one teaspoon of sugar. Beat again.

At this point it's best to make sure the wine is still OK. Try another cup... Just in case.

Turn off the mixerer thingy.

Break 2 eggs and add to the bowl and chuck in the cup of dried fruit.

Pick the frigging fruit up off floor.

Mix on the turner..

If the fried druit gets stuck in the beaterers just pry it loose with a drewscriver..

Sample the wine to check for tonsistency.

Next, sift two cups of salt or something.

Check the wine.

Now shift the lemon juice and strain your nuts.

Add one table.... Add a spoon of sugar or some fink.

Whatever you can find.

Greash the oven. Turn the cake tin 360 degrees and try not to fall over.

Don't forget to beat off the turner.

Finally, throw the bowl through the window.

Finish the wine and wipe counter with the cat.

Take a taxi to Woolworths/Coles and buy cake.

Bingle Jells everyone !