



Christmas Cake Recipe

Ingredients:

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
bottle Vodka
2 cups of dried fruit



Sample the vodka to check quality.

Take a large bowl, check the vodka 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 vodka is still OK.

Try another cup ... just in case

Turn off the mixer.

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

Pick fruit off floor.

Mix on the turner.

If the fried fruit gets stuck in the beaters pry it loose with a screwdriver.

Sample the vodka to check for consistency.

Next, sift two cups of salt. Or something. Who gives a shit.

Check the vodka.

Now shift the lemon juice and strain your nuts.

Add one table.

Add a spoon of sugar, or something. Whatever you can find.

Grease 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 vodka and kick the cat.

CHERRY MISTMAS!

