

CHARLOTTE'S SPICE CAKE

Description

I've never made this. NEED :TO MAKE THIS BEFORE IT IS INCLUDED.

Ingredients

- 1 cup Shortening, crisco
- 2 cups Brown sugar - packed
- 2 eggs
- 2 egg whites
- 2 1/2 cups flour (all purpose)
- 1 cup sour milk made by adding 1 tsp. vinegar to the milk, or use buttermilk
- 1 tsp cinnamon
- 1 tsp ground cloves
- 1 tsp baking soda
- 1 tsp baking powder
- 1/2 tsp salt

Instructions

CAKE: Cream shortening and 1 cup of brown sugar. Add whole eggs and beat well.

In a large bowl whisk together flour, soda, baking powder, salt and spices until well blended.

Summary

Yield: 12

Source: Nanna let me copy a lot of her recipes and I think this was one of Charlotte's favorites.

Prep Time: 1 hour

Category: Cakes

Cuisine: American

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Add sour milk and flour mixture alternately beating after each addition until well blended.

Spread batter in a well greased 9" x 13" pan.

TOPPING: Beat two egg whites until stiff. Stir in 1 cup brown sugar and spread on cake.

Bake 45 minutes at 350 degrees.