

# 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.

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.

## 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