Syrup Cake or Red Bread

Ingredients

- 1 egg
- 1 1/2 cup syrup
- 1/2 cup buttermilk
- 1 tsp soda
- 1 tsp baking powder
- 1/4 cup butter or lard
- 1 1/2 cup flour

Summary

Yield: 1
Source: Aunt Ruby
Prep Time: 10 minutes
Category: Cakes
Cuisine: American

Instructions

1. Grease and lightly flour a 9x9x2 inch baking pan. in a bowl stir together the flour,baking powder,and soda.

2. In a mixing bowl beat the butter with an electric mixer on med. speed for 30 seconds, add the sugar and beat until fluffy, beat in the egg and cane syrup.

3. Add dry ingredients and milk alternately to beaten mixture, beating until combined, spread batter in the prepared pan, bake in a 350° oven about 25 min. or til cake tests done. Cool in the pan on a wire rack, sprinkle cooled cake with powdered sugar or frosting

Notes

This was Aunt Ruby's recipe. The only instructions she gave was (About 1 1/2 cup. Sift flour to make to make as stiff as you like.) I found an old fashion grandma recipe with almost the same ingredients so I copied the instructions on how to mix and bake. Dee