

Grandma`s Old Fashioned Buttermilk Spice Cake with Cinnamon Sauce

Gerry Chapdelaine - Eagen, MN
Treasure Classics - National LP Gas Association - 1985

Yield: 12 to 16 servings

*1/2 cup brown sugar
1/2 cup white sugar
3/4 cooking oil
3 eggs
2 1/3 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon cloves
1/8 teaspoon salt
1 1/4 cups buttermilk
CINNAMON SAUCE
3/4 to one cup sugar
2 round tablespoons
cornstarch
1/2 teaspoon cinnamon
1/8 cup vinegar
1 1/2 cups water*

Preparation Time: 20 minutes**Bake Time: 25 minutes**

In a bowl, cream the sugar and shortening. Add the eggs and beat until smooth.

In a bowl, sift the flour, baking powder, baking soda, cinnamon, cloves and salt.

Add half of the flour mixture and half of the buttermilk to the egg mixture. Beat until smooth.

Add the rest of the flour mixture and rest of the buttermilk. Beat until smooth (30 seconds).

Turn the mixture into a greased 13x9-inch pan.

Bake at 350 degrees for 20 minutes or until done. Cool.

Make the Cinnamon sauce: In a saucepan, combine the sugar, cornstarch, cinnamon, vinegar and water. Bring to a boil on medium heat, stirring until thick and clear (5 minutes or less). The sauce will be enough to cover half of the cake, double for a large group.

Serve the sauce over individual pieces while still warm.

Per Serving (excluding unknown items): 3257 Calories; 21g Fat (5.9% calories from fat); 60g Protein; 699g Carbohydrate; 13g Dietary Fiber; 647mg Cholesterol; 2609mg Sodium. Exchanges: 30 Grain(Starch); 2 1/2 Lean Meat; 1 Non-Fat Milk; 1 1/2 Fat; 15 Other Carbohydrates.