

Moms Spice Cake

*Treasured Recipes of Chippewa County
Best of the Best Minnesota Cookbook*

*1 1/4 cups brown sugar
1 cup white sugar
3/4 cup soft shortening
3 eggs, beaten thoroughly
2 3/4 cups flour
1 1/2 teaspoons baking
soda
1 1/2 teaspoons cinnamon
3/4 teaspoon nutmeg
3/4 teaspoon cloves,
minced
1 teaspoon salt
BROWN SUGAR
FROSTING
1 cup brown sugar
12 tablespoons cream OR
half-and-half
4 tablespoons butter
1 teaspoon vanilla*

Preheat the oven to 350 degrees.

In a bowl, cream the sugars and shortening until fluffy. Beat in the eggs.

In a bowl, sift together the flour, baking soda, cinnamon, nutmeg, cloves and salt. Stir into the sugar mixture alternately with the buttermilk. Pour into a greased and floured 9x13-inch oblong pan.

Bake for 35 to 40 minutes or until the cake tests done. Cool.

Make the frosting: In a saucepan, combine the brown sugar and cream. Boil for exactly 3 minutes. Remove from the heat. Add the butter and vanilla. Beat the mixture until the gloss leaves. (If the mixture gets too stiff, add a little cream.)

Frost the cake.

Per Serving (excluding unknown items): 3142 Calories; 65g Fat (18.6% calories from fat); 55g Protein; 587g Carbohydrate; 13g Dietary Fiber; 760mg Cholesterol; 4837mg Sodium. Exchanges: 17 1/2 Grain(Starch); 2 1/2 Lean Meat; 10 1/2 Fat; 21 Other Carbohydrates.