

My Grandmother`s Peach Cake with Sauce

Nancy Field

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*2 cups flour
1 teaspoon baking powder
2 heaping tablespoons
Crisco
2 tablespoons sugar
1 egg
dash salt
milk
sliced peaches*

SAUCE

*1 egg, well beaten
1 cup sugar
1 tablespoon butter
1 teaspoon vanilla*

In a bowl, combine the flour, baking powder, Crisco, sugar, egg and salt with enough milk to allow spreading.

Place the batter into two layer cake pans. Cover with sliced peaches.

Bake in the oven at 350 degrees for 25 to 30 minutes.

Make the sauce: In a bowl, mix the egg, sugar, butter and vanilla. Mix well.

Pour the sauce over the HOT cake. Serve warm.

Per Serving (excluding unknown items): 2045 Calories; 24g Fat (10.5% calories from fat); 39g Protein; 419g Carbohydrate; 7g Dietary Fiber; 455mg Cholesterol; 752mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 3 Fat; 15 Other Carbohydrates.