

Never Fail Spice Cake

Canadian Mennonite Cookbook - 1974

*1 cup sour milk
1 cup sugar
1 egg
1 tablespoon shortening
2 cups flour
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon cloves
1/2 teaspoon nutmeg
1/4 teaspoon salt
1 cup raisins*

Preheat the oven to 375 degrees.

In a bowl, cream the sugar and shortening. Add the egg and milk.

In a bowl, sift the flour, baking soda, cinnamon, cloves and nutmeg. Mix well. Add to the butter mixture. Stir well.

Turn the batter into a greased cake pan.

Bake for 20 minutes.

Per Serving (excluding unknown items): 2322 Calories; 22g Fat (8.2% calories from fat); 37g Protein; 509g Carbohydrate; 15g Dietary Fiber; 212mg Cholesterol; 1889mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 Lean Meat; 7 1/2 Fruit; 3 Fat; 13 1/2 Other Carbohydrates.