

Soft Molasses Cake

Canadian Mennonite Cookbook - 1974

*1/2 cup shortening
1/2 cup brown sugar
1 egg
1/2 cup molasses
2 cups flour
3 tablespoons baking
powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1/2 teaspoon allspice
1 teaspoon cinnamon
1/2 cup milk*

Preheat the oven to 350 degrees.

In a bowl, cream the shortening and sugar. Add the eggs and molasses.

In a bowl, sift the flour, baking powder, salt, baking soda, allspice and cinnamon. Mix well. Add alternately with the milk to the butter mixture.

Pour the batter into a greased cake pan.

Bake for 35 to 40 minutes.

Per Serving (excluding unknown items): 2704 Calories; 114g Fat (37.5% calories from fat); 36g Protein; 393g Carbohydrate; 9g Dietary Fiber; 229mg Cholesterol; 5994mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 Lean Meat; 1/2 Non-Fat Milk; 21 1/2 Fat; 12 1/2 Other Carbohydrates.