

Rose's Spice Cake

Wet:

250 ml sugar

125 ml butter/shortening

2 egg yolks

1 egg white

125 ml molasses

5 ml baking soda

250 ml water

Dry:

500 ml flour

2.5 ml ground cloves

2.5 ground cinnamon

60 ml chopped walnuts/pecans/etc...

Options:

1 ml nutmeg

60 ml raisins

PREHEAT oven to 175°C.

In large bowl, CREAM TOGETHER sugar and butter.

ADD eggs, molasses, baking soda and water. MIX well.

SIFT TOGETHER dry ingredients (add nuts after sifting).

ADD dry to wet in 3 stages, mixing well after each addition.

POUR into greased and floured 20 cm or 23 cm pans.

BAKE 30-35 minutes at 175°C.

LET COOL 5 minutes.

LOOSEN sides and REMOVE from pans.

LET COOL and ICE with Boiled Icing made with brown sugar and maple extract.

Notes:

Serves 8-10. Can be refrigerated for 3 days.

Reduce cooking time for cupcakes.