

Rose's Spice Cake

Wet:

1 cup sugar

½ cup butter/shortening

2 egg yolks

1 egg white

½ cup molasses

1 tsp baking soda

1 cup water

Dry:

2 cups flour

½ tsp ground cloves

½ tsp ground cinnamon

¼ cup chopped nuts

Options:

¼ tsp nutmeg

¼ cup raisins

PREHEAT oven to 350 F.

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 each addition.

POUR into greased and floured 8" or 9" pans.

BAKE 30-35 minutes at 350 F.

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.