Spice Crumb Cake

Recipe from the kitchen of Evelyn Henderson - November 25, 1983

Ingredients

- 2 cups sugar
- 3 cups flour
- 1 cup (scant) shortening
- 2 cups sour milk (the cook used 2 cups sweet milk)
- 2 tsp baking soda
- 1 tsp cinnamon
- 1/2 tsp nutmeg or cloves
- 1 cup nuts
- 1 cup raisins

Instructions

1. Mix the sugar, flour, and shortening together. Take out 1/2 cup of this mixture to sprinkle on top of the cake.
2. Add the milk, soda (or baking powder), cinnamon, nutmeg or cloves, nuts, and raisins to the remaining mixture. Mix all together.
3. Pour into a large pan and sprinkle the reserved 1/2 cup crumbs over the top.
4. Bake in a 350°F oven for 1 hour, or until the top is brown.

Spice Crumb Cake

2 C. Sugar
3 C flour and 1 C (scant) shortening, mix and take out ½ C to be sprinkled on top of cake.
2 C sour milk (I used 2 C sweet milk)
2 t soda (I used 3 rounding teaspoon of feather-weight Baking Powder which is Low Sodium Cream free)
1 t cinnamon
½ t nutmeg or cloves
1 C nuts
1 C raisins

mix all together and bake 350° oven 1 hour or til top is brown, use a large pan

Evelyn Henderson 11/25/83.

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