Molasses Sponge Cake

From Priscilla

Ingredients

- 1 cup molasses
- 1/2 cup sugar
- 1/2 cup Crisco
- 1 egg
- 2 1/2 cups flour (scant)
- 1 tsp cream of tartar
- 1 heaping tsp baking soda
- 1/2 tsp cloves
- 1 tsp salt
- 1 cup boiling water

Instructions

1. Beat all ingredients together well.
2. Add 1 cup boiling water and beat again.
3. Bake at 350°F for about 40 minutes.

MOLASSES SPONGE CAKE

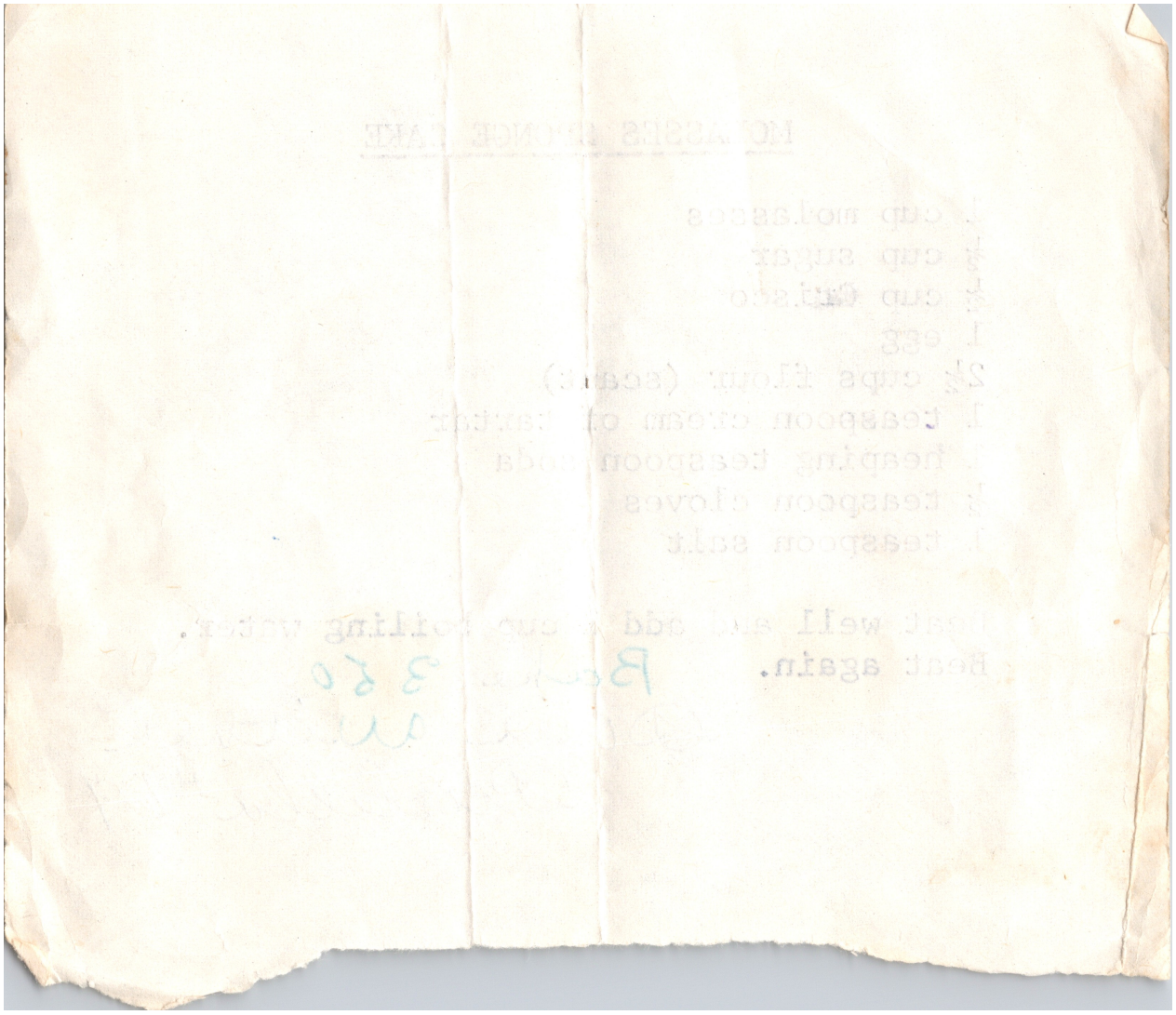
1 cup molasses
½ cup sugar
½ cup Crisco
1 egg
2½ cups flour (scant)
1 teaspoon cream of tartar
1 heaping teaspoon soda
½ teaspoon cloves
1 teaspoon salt

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good

Beat well and add 1 cup boiling water.
Beat again. Bake 350 about 40 Minutes

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