Spice Cake

From Mrs. Bert Collins

Ingredients

- 1 cup sugar
- 1/2 cup butter, lard, or combination (see Editor's Notes)
- 1 egg
- 1 tsp baking soda
- 1 1/2 cups flour, measured before sifting
- 1/2 tsp cinnamon
- 1/4 tsp cloves
- 1/4 tsp nutmeg
- 3/4 cup sour milk (or buttermilk)

Topping

- Powdered sugar frosting (see below)
- Chopped nuts

Instructions

1. Cream sugar and butter or lard together until light and fluffy.
2. Break egg directly onto creamed mixture and stir together well.
3. Sift baking soda, flour, cinnamon, cloves, and nutmeg together.
4. Add sifted dry ingredients to creamed mixture alternately with sour milk, beginning and ending with flour.
5. Pour into a greased and floured 8x8 or 9x9 pan.
6. Bake at 350°F for 30-35 minutes, or until a toothpick inserted in the center comes out clean.
7. Cool completely before frosting.
8. Spread powdered sugar frosting over cooled cake and sprinkle with chopped nuts.

Powdered Sugar Frosting

Ingredients

- 1 1/2 cups powdered sugar
- 2 Tbsp butter, softened
- 2-3 Tbsp milk
- 1/2 tsp vanilla

Instructions

1. Cream butter and powdered sugar together.

2. Add milk a tablespoon at a time until spreading consistency is reached.
3. Stir in vanilla.

Spice Cake

Mrs Burt Collins

1 cup of sugar cream
½ " " butter & lard cream together
1 egg break on butter & lard & stir together
1 teaspoon soda in flour
1½ cups flour (measure before sifted)
½ tsp cinnamon, ¼ tsp cloves ¼ tsp nutmeg
¾ cup sour milk. add last
put a powder frosting and chopped nuts on top of cake. frosting.

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