

Nut Spice Cake

3 c. flour	2/3 c. shortening or butter
1 1/2 tsp. baking soda	1 c. sugar
3/4 tsp. salt	1 c. brown sugar
3/4 tsp. allspice	3 eggs
3/4 tsp. cloves	1 1/2 c. buttermilk
1 1/2 tsp. cinnamon	1/2 c. chopped walnuts

Sift flour, baking soda, salt and spices together. Cream shortening; gradually add sugars. Cream well. Add eggs, one at a time. Add buttermilk. Beat well. Add dry ingredients to creamed mixture. Add nuts. Pour into 2 greased paper-lined 9-inch layer pans. Bake at 350° for 35 to 40 minutes.

FROSTING:

2 c. brown sugar	1 c. cream
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Cook until soft ball stage on candy thermometer, then cool. Beat until right thickness to spread. You can also use all white sugar and vanilla, or white and brown sugar, mixed.

Very good.

Dad (David) Yoder

Oatmeal Cake

1 1/4 c. boiling water	1 1/2 c. flour
1 c. oatmeal	1/2 tsp. salt
1/2 c. lard	1 tsp. baking soda
1 c. brown sugar	1 tsp. cinnamon
1 c. white sugar	1 tsp. baking powder
2 eggs, well beaten	1 tsp. vanilla

Pour boiling water over oatmeal and let stand 20 minutes. Add the rest of the ingredients and blend well. Pour into a 9x13-inch pan and bake at 350° for 25 minutes, or until done.

TOPPING:

Put this topping on just before removing from oven just long enough to brown:

1/2 c. brown sugar	1/2 c. chopped nuts
1/3 c. melted oleo	1/2 c. milk
1 c. coconut	

Melt oleo and mix the rest of the ingredients together. Heat in a kettle until almost boiling. Put on cake.

Mother (Elda) Habegger

From the Cookbook:

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Compiled by Elmer Yoder, Vera Hertzler, Betty Yoder & Amanda Yoder

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