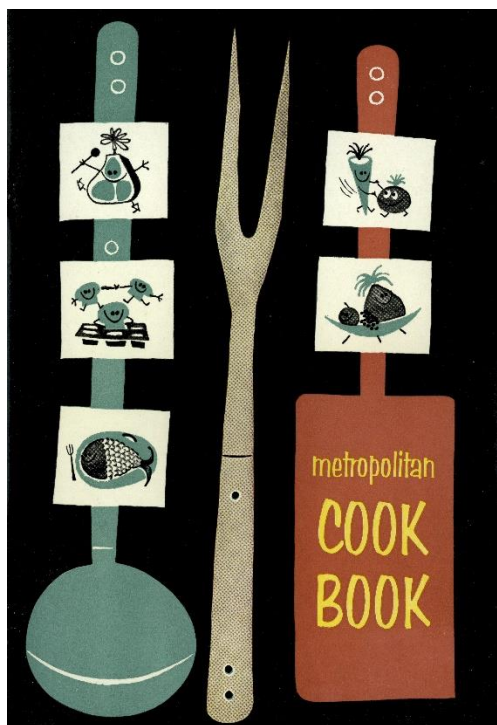


# DES ARCHIVES, J'EN MANGE !

Revisiter les goûts d'autrefois



## SPICE CAKE (2 8-inch layers) Moderate Oven 375°F.

$\frac{1}{2}$  cup shortening  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  cup molasses  
1 teaspoon vanilla extract  
2 eggs, separated  
2 cups sifted all-purpose flour  
3 teaspoons baking powder  
 $\frac{1}{2}$  teaspoon soda  
 $\frac{1}{2}$  teaspoon salt  
1 teaspoon cinnamon  
 $\frac{1}{4}$  teaspoon nutmeg  
 $\frac{1}{4}$  teaspoon allspice  
 $\frac{3}{4}$  cup sour milk\*

Cream shortening and sugar together. Add molasses gradually, beating well. Add vanilla extract. Add egg yolk, beating until light. Sift together flour, baking powder, soda, salt, and spices. Add alternately with milk to creamed mixture, beating smooth after each addition. Fold in stiffly beaten egg whites. Bake about 30 minutes in greased and floured or paper-lined pans.

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\*Sweet milk can be soured in several minutes by adding 1 tablespoon lemon juice or vinegar to 1 cup milk.