

Spanish Cake

Ingredients

- 6 Tbsp shortening
- 1 cup sugar
- 2 eggs
- 1/2 tsp vanilla
- 1 3/4 cups flour
- 2 1/2 tsp baking powder
- 1/8 tsp salt
- 1/2 tsp ground cinnamon
- 1/2 cup milk

Instructions

1. Cream shortening and sugar together.
2. Add eggs, beating well, and vanilla.
3. Sift all dry ingredients.
4. Add dry ingredients alternately with milk to the first mixture.
5. Bake at 375° for 30 minutes.
6. Cover with caramel frosting.

Spanish Cake.

6 tablespoons shortening - $2\frac{1}{2}$ teaspoons Baking powder
1 cup sugar $\frac{1}{8}$ " " salt.
2 eggs $\frac{1}{2}$ " " ground cinnamon
 $\frac{1}{2}$ teaspoon vanilla $\frac{1}{2}$ cup milk
 $1\frac{3}{4}$ cups flour.

Cream shortening & sugar together, add eggs well beating and vanilla. Sift all dry ingredients, add alternately with milk to the first mixture. Bake at 375 - for 30 minutes. Cover with caramel frosting.

