

# Queen Cake

## Ingredients

- 1 egg
- 1 cup sugar
- 4 Tbsp shortening (Spry or Crisco)
- ½ tsp salt
- ¾ cup evaporated milk + ½ cup water (see Editor's Notes)
- 2 cups sifted flour
- 2 tsp baking powder
- 1 tsp vanilla

## Instructions

1. Cream shortening and sugar together until light and fluffy.
2. Beat in egg.
3. Combine evaporated milk and water; set aside.
4. Sift together flour, baking powder, and salt.
5. Add dry ingredients alternately with the milk mixture, beginning and ending with flour, mixing just until combined.
6. Stir in vanilla.
7. Pour into a greased and floured 8×8 or 9×9 pan, or two 8" round layer pans.
8. Bake at 350°F for 25-30 minutes, or until a toothpick inserted in the center comes out clean.
9. Cool completely before frosting.

## Editor's Notes

- \*\*\*Spry\*\*\* = brand name for vegetable shortening, equivalent to Crisco.
- \*\*\*¾ cup Evp. Milk - 1/2\*\*\* interpreted as ¾ cup evaporated milk combined with ½ cup water - standard period instruction for reconstituting canned evaporated milk as a whole milk substitute.

## Queen Cake.

- 1 egg -
- 1 cup sugar -
- 4 tbsp. shortening - spray -
- salt -
- $\frac{3}{4}$  cup Evap. Milk -  $\frac{1}{2}$  -
- 2 cup. sifted flour.
- 2 tsp Baking Powder -
- 1 " vanilla -

