

Heritage Recipes

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Magic Spice Cake

From Sharon

For years I searched for my favorite "Magic Spice Cake" recipe, and finally found it in an old newspaper ad for Softasilk on a site selling old documents. Unfortunately, I could only read part of it. I was able to reconstruct it by going to one of my old Joy of Cooking editions (1952) and finding "One Bowl Cakes." This recipe was from an early box insert in the cake flour box for these "One Bowl Cakes" when they just came out in the forties, and as a young girl I won first prize at the Umatilla County (Oregon) Fair with it more than once. I can remember the recipe insert very well, because there was a drawing of a magician with a top hat and a wand. I was so happy when I finally found that old ad after many searches, that I made the cake at once. It tasted just as I remembered it.

Magic Spice Cake

(makes a two layer cake)

Prepare pans by greasing and flouring.

Preheat oven to 350 degrees

Sift Together:

2 1/4 cups Softasilk Cake Flour

1 1/2 tsp baking powder

3/4 tsp baking soda

1 tsp salt

3/4 tsp cinnamon

3/4 tsp ground cloves

1 cup white sugar

1/2 cup brown sugar

Add:

2/3 cup buttermilk or sour milk (of 1 cup total)

(can make sour milk by putting small amount white vinegar in regular milk until it thickens)

3/4 cup shortening

Beat 2 minutes (or 300 strokes by hand) and scrape sides

Add:

Remainder 1/3 cup buttermilk or sour milk

2 unbeaten eggs

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Beat 2 minutes more and scrape sides

Divide evenly between pans and bake 30-35 minutes or until tester comes out clean.

I have frosted this with many kinds of frosting. Seafoam works well, or a brown sugar frosting. You could add raisins to 7 minute frosting to put in the center and then use plain 7 minute frosting on top. I have also made this into a three layer cake easily by adding 1/3 to all ingredients. You may find this cake to be extremely tender and may want to freeze the layers a bit before frosting them

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