

PERFECT SPICE CAKE
VERY GOOD AND TENDER

2 1/4 CUPS SIFTED CAKE FLOUR (I USE ALL PURPOSE FLOUR AND SIFT 3 TIMES)
1 TSP EACH OF BAKING POWDER, SALT AND CINNAMON
3/4 TSP BAKING SODA
1/4 TSP CLOVES
1/16 TSP BLACK PEPPER
3/4 CUP SHORTENING (I USE CRISCO)
1 CUP SUGAR
3 EGGS
1 TSP VANILLA
1 CUP SOUR MILK

SIFT ALL DRY INGREDINETS TOGETHER 3 TIMES. CREAM CRISCO VERY WELL. ADD SUGAR UNTIL FLUFFY. ADD EGGS ONE AT A TIME, BEATING WELL AFTER EACH ADDITON. BEAT IN VANILLA. ADD DRY INGREDIENTS ALTERNATELY WITH SOUR MILK. POUR INTO GREASED AND FLOUR DUSTED LARGE CAKE PAN. BAKE AT 350 DEGREES FOR 30 MINUTES. TEST WITH A TOOTHPICK. COOL ON CAKE RACK.

JELLY ROLL
VERY GOOD

4 EGGS WELL BEATEN
2 T SWEET MILK
1 CUP SUGAR
2 TSP BAKING POWDER
1 CUP FLOUR
1 T VANILLA
1/4 TSP SALT

BEAT THE EGGS UNTIL THICK AND LEMON COLORED . (THIS TAKES QUITE A WHILE AND IS VERY IMPORTANT.) ADD SUGAR AND BEAT WELL. ADD LIQUID AND VANILLA. THEN ADD FLOUR, BAKING POWDER AND SALT GRADUALLY. LINE A JELLY ROLL PAN WITH WAXED PAPER, BUT DO NOT GREASE IT. POUR THE BATTER ON THE WAXED PAPER AND BAKE IN A PREHEATED OVEN AT 375 DEGREES FOR ABOUT 12 MINUTES. TAKE OUT AND PLACE THE JELLY ROLL ON A CUP TOWEL WHICH HAS BEEN SPRINKLED WITH POWDERED SUGAR. SPREAD JELLY ON THE ROLL AND USING THE TOWEL TO ROLL THE DOUGH, ROLL THE DOUGH INTO A JELLY ROLL.