

GRANDMA SARAH KENNEDY'S OLD FASHION STACK CAKE

Ingredients

½ cup shortening
½ cup molasses
3½ cups flour
1 teaspoon ginger
1 teaspoon vanilla
1 teaspoon cinnamon
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
½ cup sugar
½ cup buttermilk
1 egg well beaten

Instructions

Cream sugar and shortening: Add egg, molasses, buttermilk, and mix well. Sift flour, baking powder, salt, soda, ginger, and cinnamon into a mixing bowl. Pour in the creamed mixture stirring until well blended: Add vanilla stir well. Roll out dough as you would pastry. Cut with a 9 inch pie tin. Bake the layers at 350 degrees for 10 to 12 minutes. Makes 6 or 7 layers. Cool completely before adding apple butter between layers.

Notes: In place of shortening, I used butter. I don't roll and cut dough out, like Grandma. I scoop out a soft ball sized amount, lightly flour and pat dough a little before placing into a prepared pan then I use a small juice glass to roll dough close to the edge before using my fingers to pat the the dough completely on out. A huge time saver is to use more than two 9" cake pans.



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