



## **Ribbon Cake**

Measure into mixing bowl:

**3 cups cake flour** – sifted before measuring

**2 cups sugar**

**¾ cup Crisco shortening**

**1 tsp salt**

**1 cup of milk**

Stir vigorously by hand or with a mixer at medium speed for 2 minutes.

Now stir in

**5 tsp baking powder** (double action or phosphate type like Calumet, Clabber Girl, etc.)

Now add:

**½ cup milk**

**4 egg whites , unbeaten**

Blend by hand or by mixer on medium for 2 minutes. The batter will be smooth and thin. Divide batter into 3 parts.

Layer one – add **½ tsp pure almond extract**

Layer two – add 3-4 drops of **red food coloring** and **½ tsp pure vanilla extract**

Layer three – blend **2 Tbp cocoa** with **2 Tbsp water** then add to batter with **½ tsp cinnamon, 1/8 tsp ground cloves, 1/8 baking soda**

Pour into 3 9 inch layer pans which have been rubbed with Crisco and lined with wax paper (trace pan on wax paper, cut to fit). Bake in moderate oven 360\* (not a typo) about 25 minutes. Cool completely before frosting.

## **7 Minute Frosting (per an old Hamilton Beach mixer book)**

**1 ½ cup sugar**

**¼ tsp cream of tarter to 1 Tbsp white corn syrup**

**1/8 tsp salt**

**1/3 water**

**2 egg whites**

**1 ½ tsp pure vanilla extract**

Place enough water that when boiling does not touch the bottom of the top of the double boiler- will cause icing to be gritty. Before putting on boiling water, place sugar, cream of tarter, salt, water and egg whites on the top of the double boil and mix for 1 minute. Place on top of boiling water and beat

with mixer for 7 minutes. Beat in vanilla. Should form medium to soft peaks. Frost the cake. Store in air tight container, as air causes the frosting to become crunchy, which I looked forward to on day 3.

*If you do not have a double boiler, seems it is not as common any more, you can use a metal bowl over a pot of boiling water- but be sure the bowl does not touch the boiling water.*