

# Spice Cake Supreme

Many layers and really good!

Very special!

3 c sifted cake flour,  
2 c sugar,  
2 tsp B.P.,  
1 1/8 tsp soda,  
1 1/2 tsp salt,  
2 tsp cinnamon,  
1 tsp nutmeg,  
1/4 tsp cloves,  
3/4 c shortening, (shortening is nice & soft)  
1 c + 2 tblsp sour milk,  
1 1/2 tsp vanilla,  
3 eggs.

Heat oven to 400. Grease 4 - 9" round cake pans and line bottom with wax paper. (not sides)

Into large mixmaster bowl sift: flour, sugar, B.P., soda, salt and spices. Add Crisco shortening, (not oil) milk and vanilla. With large mixmaster at medium speed beat 2 min. Add eggs, beat 2 min more.

Into each layer pan pour about  $\frac{2}{3}$  c batter. It should make 8 layers.

Bake 8 – 10 min or until light brown. Remove from pans- set on wire racks to cool and make second 4. Freeze 2 layers for later use. (only use 6 layers) Can make a day ahead - stack and keep cool. Stack 6 layers with  $1\frac{1}{2}$  c spiced prune whip between layers and 2 c on top. Shred chocolate and sprinkle around edge and top layer. Refrigerate.

Spiced prune whip: whip 3 c whipping cream – fold in  $1\frac{3}{4}$  tsp cinnamon,  $\frac{3}{4}$  tsp nutmeg, and  $\frac{3}{4}$  tsp cloves. Fold in 3 baby food jars of canned prunes. Add the icing a few hours (4) prior to serving so flavours mingle.