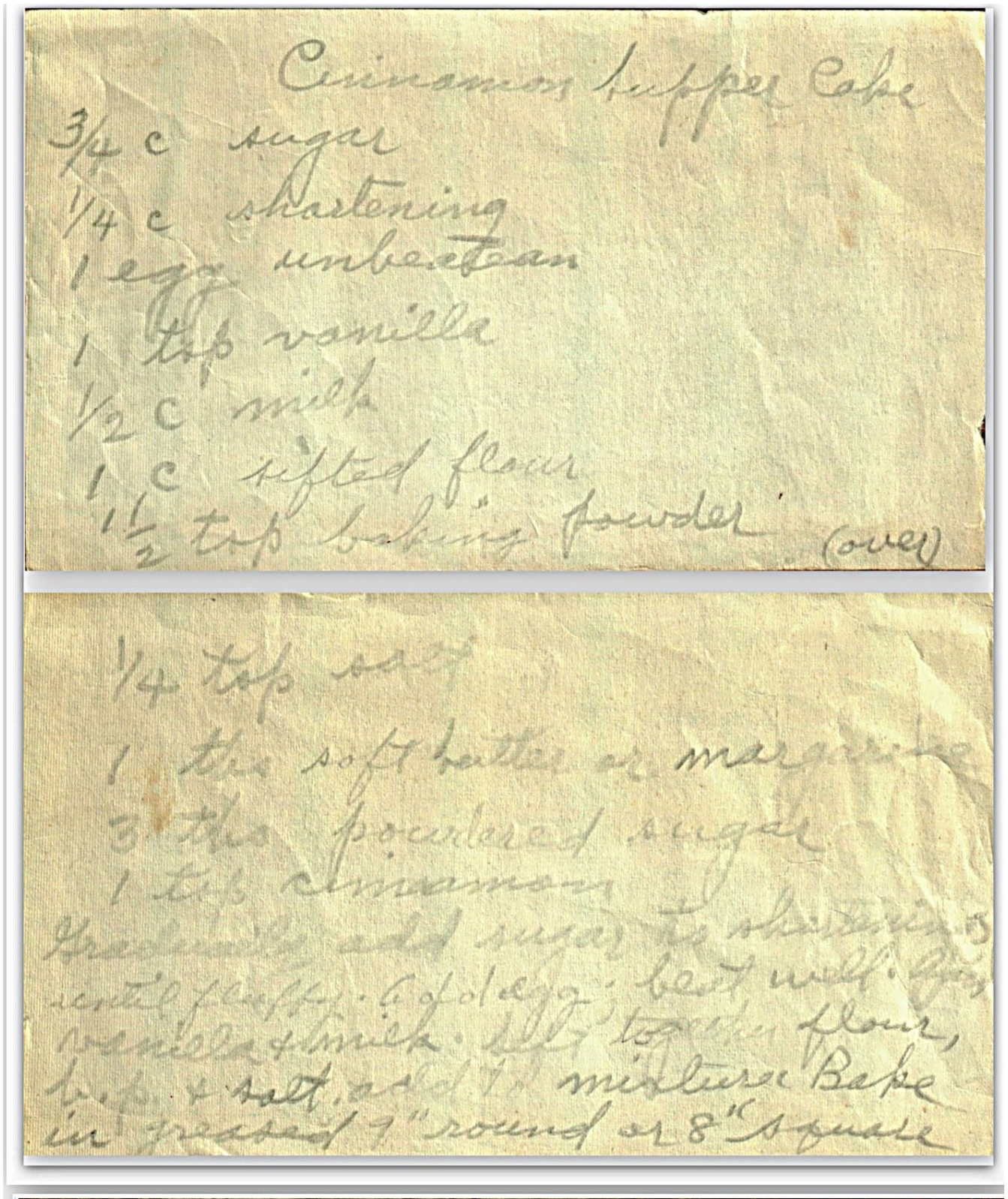
Cinnamon Supper Cake


Cinnamon Supper Cake
3/4 c sugar
1/4 c shortening
1 egg unbeaten
1 tsp vanilla
1/2 c milk
1 c sifted flour
1 1/2 tsp baking powder (over)
1/4 tsp salt
1 tbs soft butter or margarine
3 tbs powdered sugar
1 tsp cinnamon
Gradually add sugar to shortening until fluffy. Add egg; beat well. Add vanilla & milk. Sift together flour, b.p. & salt, add to mixture. Bake in greased 9" round or 8" square
(2)
pan at 375° (moderate) 20 to 25 minutes. Remove from oven and at once spread top with butter, then sift powdered sugar mixed with cinnamon. Serve warm. Makes 6 to 8 servings.

Recipe Bio

Cinnamon Supper Cake is the kind of cake that doesn't wait around for a special occasion. A simple vanilla batter bakes up quickly, then while it's hot, the top gets a swipe of butter and a generous dusting of cinnamon and powdered sugar. served warm from the pan, this handwritten recipe makes a mighty good argument for having cake with supper.

Recipe Transcript

3/4 cup sugar
1/4 cup shortening
1 egg unbeaten
1 tsp vanilla
1/2 cup milk
1 cup sifted flour
1 1/2 tsp baking powder
1/4 tsp salt
1 tbs soft butter or margarine
3 tbs powdered sugar
1 tsp cinnamon
Gradually add sugar to shortening until fluffy. Add egg; beat well.
Add vanilla and milk.
Sift together flour, baking powder and salt.
Add to mixture.
Bake in greased 9´´ round or *" square pan at 375° (moderate0 20 to 25 minutes.
Remove from oven and at once spread top with butter, then sift powdered sugar mixed with cinnamon.
Serve warm.
Makes 6 to 8 servings.