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MA'S SPICE CAKE

"Ma" is my great-grandmother Mary Foley McMahon. Dates can be substituted for the raisins and use walnuts or pecans (according to my grandma, "A few extra nuts never hurt anyone!")

1. Preheat oven to 350 degrees and butter a 9-inch square baking pan.

2. Cream:

- 2 tablespoons soft butter
- 1 cup white sugar

3. Add:

- 1/2 cup molasses
- 2 eggs

4. In a separate bowl, stir together dry ingredients:

- 2 cups flour
- 1/2 teaspoon salt
- 1/4 teaspoon ground cloves
- 1/2 teaspoon cinnamon
- 1/2 teaspoon ginger
- 1/2 teaspoon nutmeg
- 1/2 teaspoon allspice
- 1/2 cup nuts
- 1 cup raisins

5. Add dry ingredients to creamed mixture, alternating with 1 cup buttermilk in which you have dissolved 1 teaspoon baking soda. Be sure not to over-mix.

6. Pour into prepared pan and sprinkle with sugar.

7. Bake 40-45 minutes.

8. Serve with fresh whipped cream, a scoop of vanilla ice cream, or my grandma's favorite way, with a dollop of Cool-Whip.