

# Mom's Spice Cake

Servings	Preparation Time	Baking Time	Mixer Time	Oven Temperature
24+ People	5-10 minutes	45 minutes	3 minutes	175/345 Celsius/Fahrenheit

I have always loved this cake. It's moist, and has many of interesting flavors that makes you want to another piece. It's served really simple, but if you want to give it a little extra I suggest a little powdered sugar and maybe some blueberries to make it look even nice.



## Ingredients

European Measurements	US Measurements
600g sugar	21.1 oz. sugar
800g white flour	28.2 oz. white flour
4 tsp. baking soda	4 tsp. baking soda
4 tsp. cinnamon	4 tsp. cinnamon
2 tsp. clove spice	2 tsp. clove spice
2 tsp. ginger spice	2 tsp. ginger spice
1 liter thick culture milk	5 cups thick culture milk
100g raisins	3.5 oz. raisins
1 tsp. vanilla	1 tsp. vanilla

## Directions

- Start by adding sugar, white flour and spices to a mixer bowl.
- Add in raisins and the milk
- Mix at medium speed
- I like to add a teaspoon of vanilla in the mixture.
- Pour the batter into a large cake form.
- Drag batter up along the edges of the cake form to get the cake a more even shaped when baked.
- Put it into the oven and bake it.
- Cut cake out of the form and let it rest for 30 minutes before you serve it, while it's still a little warm.
- The cake will stay good for weeks if you keep it covered in plastic.

You could find out more about this recipe and a video on how to make it at <http://www.chefnorway.com>.

