

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 make you want to another piece. It's served 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 raisins and the milk
- Mix at medium speed
- I like to add a teaspoon of vanilla to 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 shape 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>.

