



## Mom's Spice Cake

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.

Servings: 24 servings

### Directions

Preparation time: 10 minutes  
baking time: 45 minutes

Total time: 60 minutes

Baking Temperature:  
175o Celcius  
345o Fahrenheit

### Measurements

600g sugar  
800g white flour  
4 tsp. baking soda  
4 tsp. cinnamon  
2 tsp. clove spice  
2 tsp. ginger spice  
10 dl. butter milk  
100g raisins  
1 tsp. vanilla

- ☞ 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.