

## Temptation Spice Cake

Carol Clark's

Linda made this when she lived in Kansas City (1963 - 1970) for Mom's birthday. She took 4 peach halves (drained well) and put a sugar cube that had been soaked in lemon extract in each one. When you light them they have a blue flame. I have made it several times since and it is one of my kid's favorites.



Grease & flour two 8" or 9" layer cake pans

### Sift together:

2 C Flour	1 1/3 C Sugar
3 1/2 t baking powder	1 t salt
1/2 t nutmeg	1 t cinnamon
1/4 t cloves	

### Add:

1/2 C soft shortening	1 C milk
1 t vanilla	

Beat 2 minutes

### Add:

3 eggs (1/2 to 2/3 cup)

Beat 2 more minutes

Pour into prepared pans and bake @ 350 35-40 Minutes for 8" pans and 30 -35 for 9" pans

### Frosting:

1 C chilled whipping cream	1/4 C powdered sugar
1 t vanilla	

