



FRANKO'S FAVORITES

SPICE CAKE w/7 MINUTE FROSTING

Grease 8" or 9" square cake pan. Line the bottom with waxed paper or dust lightly with flour. Cream $\frac{1}{2}$ cup shortening. Gradually blend in $\frac{3}{4}$ cup sugar. Beat until light and fluffy. Add 2 well-beaten eggs, 1 tsp. vanilla. Beat until well combined. Blend or sift together $1\frac{3}{4}$ cups all-purpose flour, 2 tsp. baking powder, $\frac{1}{4}$ tsp. cream of tartar, $\frac{1}{2}$ tsp. salt, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. ginger, $\frac{1}{2}$ tsp. nutmeg and $\frac{1}{4}$ tsp. allspice. Add dry ingredients to the creamed mixture, alternately with $\frac{2}{3}$ cup milk. Combine after each addition. Pour batter into prepared pan and bake in preheated 350 degree oven 45 to 50 minutes. **SEVEN-MINUTE FROSTING:** Combine in top of double boiler $\frac{3}{4}$ cup sugar, $\frac{1}{8}$ tsp. cream of tartar, few grains salt, 3 Tbsp. cold water, 1 unbeaten egg white. Place over rapidly boiling water and beat constantly with an electric mixer or rotary beater until the frosting is stiff enough to stand in peaks. (This will take from 4 to 7 minutes.) Scrape sides and bottom of pan occasionally. Remove from heat and fold in $\frac{1}{2}$ tsp. vanilla.