Free Recipe

SURPRISE YOUR FAMILY WITH THIS DELICIOUS

HOLIDAY SPICE CAKE

(MADE A NEW WAY WITH CRANBERRY SAUCE)

RICH...TASTY... A NEW HOLIDAY TREAT!

SEE OTHER SIDE FOR RECIPE
**HOLIDAY SPICE CAKE**

*Made a new way with cranberry sauce*

1/2 cup Crisco  
1 cup light brown sugar  
1 teaspoon salt  
2 eggs  
1 cup strained cranberry sauce  
1 cup chopped nuts  
1 cup seedless raisins

2 1/4 cups cake flour  
1 teaspoon soda  
1 teaspoon cinnamon  
1 teaspoon nutmeg  
3/4 cup sour milk or buttermilk

Blend Crisco, sugar, salt and eggs. Add cranberry sauce, nuts and raisins. Sift dry ingredients together and add alternately with milk. Pour into "Criscoed" tube pan (8 to 9 inches in diameter) and bake in a moderate oven (350° F.) about an hour.

When cool, remove from pan and ice with

**CREAM CHEESE ICING**

1 package cream cheese  
1/2 teaspoon vanilla  
2 cups confectioners sugar  
2 tablespoons milk

Blend cheese and vanilla. Add sifted confectioners sugar and milk to form spreading consistency. Decorate with candies or nuts.

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