

A-P CAKE

There are many varieties of this recipe, but this one was handed down to me from my mother and it came to her from one of my grandmothers. I may be biased, but I think it is one of the best as far as A-P cakes go. Some are drier and must be dunked to be enjoyed, but this one stands alone.

- 1 teaspoon cream of tarter
- 4 cups flour
- 2 cups dark brown sugar (light is okay)
- 1 cup shortening
- 1 cup milk
- 1 teaspoon baking soda

Add dry ingredients and mix in shortening. Dissolve soda in milk, then mix with the rest. Put in greased pans. Bake in 350 oven for 25-30 minutes.