

My Mother's Cocoa Spice Cake

My mother, Fay Orr's, recipe - don't know origin



CAKE:

3/4 cup shortening, buy trans-fat free type, not Crisco

1 1/2 cups sugar

3 large eggs

2 cups cake flour, or 1 3/4 cups AP flour

1/2 teaspoon baking soda

1/2 teaspoon baking powder

1/2 teaspoon salt

3/4 teaspoon ground nutmeg

1 teaspoon cinnamon

1/4 cup unsweetened cocoa, original recipe was 1 T, my mother's notes suggested 1/2 cup (what I used - too much)

3/4 cup buttermilk, or sour milk

1 teaspoon vanilla

1 teaspoon lemon extract, optional (or some lemon zest)

1/2 cup nuts, chopped (walnuts, pecans or almonds)

COFFEE FROSTING:

6 tablespoons butter

1 large egg yolk, optional

2 cups powdered sugar

1 1/2 tablespoons unsweetened cocoa

1 teaspoon cinnamon

1 1/2 tablespoons hot coffee, [I used espresso] and may need more for the right consistency

Per Serving (excluding unknown items): 483 Calories; 24g Fat (44.3% calories from fat); 5g Protein; 63g Carbohydrate; 2g Dietary Fiber; 87mg Cholesterol; 257mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 4 1/2 Fat; 3 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 12

NOTE: My mother's recipe showed adding 1 T. cocoa to the cake batter, but her hand-written notes said to increase to 1/2 CUP. Having made this, I think less would be better, so I've suggested 1/4 cup. Use your own judgment. I'd also add about a T. more buttermilk if you use 1/4 cup cocoa as the cocoa is just like adding more flour to the batter.

1. **CAKE:** Preheat oven to 350°F. Grease two 9-inch layer cake pans. Set aside.

2. Cream together the shortening and sugar until light and fluffy. Blend in eggs, one at a time, mixing well between additions. Sift flour once before measuring, then sift the flour with baking powder, salt, soda, cocoa and spices. Add the dry ingredients alternately with the buttermilk. Beat the batter well so there are no streaks of dry ingredients. Add vanilla, lemon extract and nuts. Pour into the two prepared pans.

3. Bake cake about 35-40 minutes, testing it by inserting a toothpick in the center which should come out clean. Cool cake in pans and cool completely before frosting.

4. **FROSTING:** Cream butter and blend with egg yolk (if using). Add cocoa and mix well. Sift sugar and cinnamon together, then add to creamed mixture, alternately with the hot coffee. Beat until smooth, adding more coffee or powdered sugar to make it spreadable. Use a bit less than half to frost between the layers and use the larger portion on top. If you want to have nice frosting drips down the sides, increase quantities of powdered sugar and coffee. There is just enough to frost the middle and top (barely). The cake sides will begin to stale if not covered (use toothpicks in cake and cover with plastic wrap).

5. **SERVING:** Serve with whipped cream or vanilla ice cream for sure! Or a drizzle of heavy cream as I did. Just know the cake will soak most of it up before you can eat the cake!