

One Egg Cake with Vanilla Sauce

Ingredients:

- 2/3 cup sugar
- 1/4 cup Crisco
- 1/2 tsp salt
- 1 tsp vanilla
- 1 egg
- 1 1/2 cups flour
- 2 tsp baking powder
- 1/2 cup milk

VANILLA SAUCE

- 2 large serving spoons batter
- 1 tbsp vanilla
- 1/2 cup sugar
- 2-3 cups boiling water

Directions:

In a mixing bowl cream sugar and Crisco. Add egg and vanilla beat well. Sift flour baking powder and salt. Add alternately with milk. Pour into a well-greased loaf Pan. Save two heaping serving spoons of batter and set aside.

Bake at 375 ° for 35 minutes.

SAUCE:

Combine all ingredients until thick and serve over warm cake.



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