

Five Flavor Cake
(SPJST Cookbook)

Five Flavor Cake

2 sticks margarine
½ cup shortening (Crisco)
3 cups sugar
5 eggs, well beaten
3 cups flour
1 cup milk
½ teaspoon baking powder

1 tsp coconut flavor
1 tsp butter flavor
1 tsp rum extract
1 tsp lemon extract
1 tsp vanilla extract



Cream margarine, shortening, and sugar until light and fluffy.
Add eggs, which have been beaten until lemon colored.
Combine flour and baking powder and add to creamed mixture alternately with milk.
Stir in flavorings.
Spoon mixture into prepared 10 inch tube pan and bake at 325 degrees for 1-1/2 hour or until cake is done.
Add glaze if desired.
Cool in pan for about 10 minutes before turning out.

Three Flavor Glaze

1 cup sugar
½ cup water
1 tsp each lemon, vanilla, and almond extracts.

Combine all of the ingredients in heavy saucepan. Bring to a boil.
Stir until sugar is dissolved.
Pour ½ of the glaze while cake is in pan.
Pour the other half after it has been removed from the pan.