

Lamb Cake

from Anita Flanagan

This is a Depression/ Wartime recipe according to my mother. We made them every year at Easter for family and neighbors. I continue the tradition to this day.



From Grandma Pressy

1 cup butter

1 cup sugar

4 eggs

2 cups flour

1/2 cup milk (preferably evaporated)

1 teaspoon vanilla

1 teaspoon baking powder

Cream butter, add sugar, and "cream" until fluffy. Add eggs, one at a time, beating well after each addition. Add one cup flour, vanilla, and milk. Beat well, pour in remaining flour and baking powder.

Batter is sufficient for one large lamb cake. Use leftover batter for 2 -3 cupcakes. Can also be baked in long loaf pan.

Coat lamb generously with "pan-coat." Pour batter into face-side of mold, filling it completely. Pour a spoonful of batter into deep portions of the back of lamb and flip on top of filled mold. Bake on a cookie sheet in 325 degree oven for 70 minutes. Let mold stand for 3-5 minutes before removing cake from mold to cool. When cold, cover with frosting or sprinkle with powdered sugar.

Frosting

1/2 pound butter (1 stick butter and 1 stick margarine)

2-3 cups of confectioner's sugar (1 lb powdered sugar)

A little cream: 1 teaspoon sour cream, 1 tablespoon half and half, 1/2 teaspoon vanilla

Cream butter well, then mix sugar and cream and mix well to spreading consistency (real creamy!)