

SQUASH CAKE

By Dorothy Zehnder

Serves 10 – 12 people

½ cup vegetable shortening (like Crisco) or butter

1 ½ cup sugar

¼ teaspoon salt

2 eggs

2 ¾ cup cake flour

1 teaspoon baking soda

1 teaspoon baking powder

½ cup buttermilk

1 teaspoon cinnamon

½ teaspoon nutmeg

½ teaspoon cloves

1 cup cooked squash

1 cup pecans (optional)

Pre-heat oven to 350 degrees. Cream butter and sugar together until fluffy, add eggs. Alternate dry ingredients with buttermilk and squash to form a smooth batter. Pour into a 9 x 13 pan and bake for 35 – 40 minutes.

Comments from Dorothy:

Can substitute pumpkin in place of the squash. Also, for an extra “punch” add a ½ teaspoon of allspice seasoning.