

Steen's Syrup Cake

(Mamou's Recipe)

Ingredients:

3 eggs beaten

5 heaping tablespoons Crisco

3 cups Steen's Syrup (25 oz.) (25 fluid oz. = 1 pint = 9 oz. = 3 cups)

3 cups flour

3 teaspoons baking powder

1 teaspoon cinnamon

1 teaspoon ginger

1 teaspoon nutmeg

3 teaspoons vanilla extract

Pre-heat oven to 350°F

Grease/butter a 10 ½" x 14 x 2 casserole dish

In a large mixing bowl, combine dry ingredients (flour, baking powder, cinnamon, ginger, nutmeg) and mix well.

Add vanilla extract and eggs. I use a hand held mixer on slow to begin mixing, Once well mixed, I added the syrup, and slowly increased the hand mixer speed from 1 to 2 and then up to 3 till mixture was smooth.

Bake 350°F for 30-35 minutes