

CLOVE CAKE

Preheat the oven to 350 degrees F. Butter a 10-inch tube or Bundt pan.

In the large bowl of an electric mixer, cream the butter and sugar until smooth and fluffy.

In a small bowl, beat the eggs until they are lemon-colored. Beat them into the butter-sugar mixture.

Into another large bowl, sift the flour, cinnamon, cloves, and salt.

In a second small bowl, combine the milk and lemon juice; let the mixture stand undisturbed for 5 minutes, or until it is thickened.

Add to the butter-sugar-egg mixture in the electric mixer bowl one-third of the flour mixture and one-half of the milk mixture, combining well.

Add another one-third of the flour mixture. Add the baking soda to the remaining milk mixture. Combine that with the batter in the electric mixer bowl, and stir in the remaining flour mixture. Beat well.

Pour the batter into the pan and bake the cake in the preheated oven for 1 hour.

Let the cake cool in its pan on a wire rack for 10 minutes. Turn the cake out onto the rack to cool completely.

Lay the cake on a pretty plate. To serve, sprinkle the cake with sifted confectioners' sugar.

Serves 16 to 20

Note: One tablespoon of cloves is correct.



2 sticks (1 cup) unsalted butter, softened
2¼ cups granulated sugar
5 eggs
3 cups all-purpose flour
1 tablespoon cinnamon
1 tablespoon ground cloves
Pinch salt
1 cup whole milk
1 tablespoon lemon juice
1 teaspoon baking soda
Confectioners' sugar, for finishing touch