



MIRACLE WHIP CAKE and BUTTER CREAM FROSTING

Being the "Really Old Broad", (as my lovely daughter put it), in the family, of course I have the Miracle Whip Cake recipe. Here it is:

CAKE

INGREDIENTS:

- 2 cups un-sifted flour
- 1 cup sugar
- 1/2 cup unsweetened cocoa
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 cup "Miracle Whip"
- 1 cup water
- 1 teaspoon vanilla

DIRECTIONS:

Grease a 9 x 9 x 9 inch baking pan, line the bottom with waxed paper. Grease the waxed paper. Mix and sift flour, sugar, cocoa, baking powder and baking soda into a large mixing bowl. Stir in the Miracle Whip. Gradually stir in water and vanilla until smooth and blended. Pour into prepared pan. Bake at 350 for 40 to 45 minutes or until a toothpick inserted into the center of the cake comes out clean. Cool completely. Remove from pan. Remove waxed paper. Frost as desired. Butter Cream frosting is what Grandma frosted this cake with. It is delicious, (recipe follows). In order to make a layer cake, I think you would have to double the recipe.

This cake recipe is from the depression and that is why water was used instead of milk. Miracle Whip was probably used in place of eggs. Jimmie Farina taught me that instead of water to use milk and the cake comes out even better. Uncle Jimmy remembers Grandma taking this cake to a Petrat family reunion in Grosse Pointe. The cake was gone in no time. On the way home, Grandma remarked that it was one of the least expensive cakes to make! Obviously, one of the best too!

FROSTING

Blend together in saucepan:

5 tablespoons flour

1 cup milk

Cook over low heat until thick. Stirring constantly or it will burn. Let it cool for about 10-15 minutes. Add:

- 1/4 pound (1 stick) of margarine
- 1/2 cup shortening (Crisco, in the can)
- 1 cup sugar
- 1 teaspoon vanilla

Beat with mixer until very light and fluffy, about 10 to 12 minutes. You can add food coloring to make the cake special. Once for the fourth of July, I made this frosting blue and everyone thought it was gross. Whoever heard of BLUE frosting???

Marianne