

AUNT HEDWIG'S CAKE

From the Kitchen of: Lydia McMullen-Laird and Samuel McMullen, ZeroWaste.org

Preparation Time: 15 minutes | **Cook Time:** 35-40 minutes | **Yield:** 12 slices

Common Allergens: Wheat, Egg, Milk

This recipe is a simple cake that has been in Lydia and Samuel's family for generations. They share it as a great way to use up nearly-sour milk before it spoils completely!

INSTRUCTIONS:

- Preheat the oven to 350° F.
- In a large mixing bowl, combine the flour, sugar, and cinnamon.
- Using a pastry cutter or two knives, cut the shortening into the flour mixture. Continue to incorporate the fat into the dry mixture until there are small, crumb-like pieces evenly distributed throughout the mixture.
- Into a small bowl, remove 1 cup of the mixture and set it aside for topping the cake later.
- To the remaining mixture, add the egg, baking soda, and sour milk.
- Pour the mixture into a 9 x 12-inch cake pan and top with the reserved crumble.
- Bake at 350° F for 35-40 minutes.

INGREDIENTS:

- 3 1/2 cups flour
- 2 cups brown sugar
- 1 Tablespoon cinnamon
- 1/2 cup shortening (or vegetable oil)
- 1 egg, beaten
- 1 teaspoon baking soda
- 1 1/2 cups nearly-sour milk

SOUR MILK vs. SPOILED MILK

Just because your milk is past the sell-by date on the carton, doesn't mean that you have to throw it away! While it may no longer be good in your cereal, sour milk has long been used as an ingredient in baking.



If your milk is slightly past the expiration date and has been properly refrigerated, it's likely still good to use for baking! However, if your milk has been stored improperly, has turned excessively sour, is lumpy, or discolored, it has spoiled and it's time to discard it! Be sure to smell and inspect the milk before you decide to use it.

