

Miss Mary's Crumb Cake

USED TO WORK WITH A SWEET LITTLE old lady — Miss Mary — who was more southern than if she had come from the Deep South. She actually came from Rosiclare, Illinois, which is as far south as you can go in Illinois. Anyway, one day she brought me this piece of Crumb Cake for some favor I had done for her. It was so moist and delicious. I asked for the recipe, and she said, "Miss Daisy, this is a family recipe and we don't share our family recipes." But she finally gave it to me, and I, of course, shared it with everyone. Personally I think it's a sin not to share recipes and to let them die out. (There are no eggs — so don't think I forgot them!)

CRUMB CAKE

- 2 cups granulated sugar
- 3 cups sifted flour
- 1 ~~teaspoon~~ cinnamon
- 1 teaspoon cloves
- 1/2 teaspoon nutmeg
- 1/4 teaspoon salt
- 1 cup shortening (we used half butter and half solid shortening)
- 2 teaspoons baking soda
- 2 cups buttermilk
- 1 cup chopped dates (~~or raisins~~)
- 1 cup nuts

Grease and flour a 9x13-inch pan. In a large bowl combine sugar, flour, spices, and salt. Work in shortening as though for pie dough until the mixture resembles coarse crumbs. Remove and reserve 1 cup of crumbs for topping.

Add baking soda to buttermilk and stir into remaining mixture. Add dates and nuts while there are still a few dry lumps and continue stirring only until all is moistened.

Pour batter into pan, sprinkle with reserved crumbs, and bake in a 350° F oven until top is browned and a toothpick comes out clean, about 50 minutes.

Fish -

Great to see you

looking so happy.

Keep in touch

Love —

Clare