

# BROWN SUGAR CAKE

## Ingredients

1. .5 lb. Butter
2. .5 lb. Margarine
3. 3.5 cups light brown sugar
4. 6 eggs
5. 1 tsp. vanilla flavor
6. 1 tsp. Maple flavor
7. 1.5 c. milk
8. 5 c. flour, sifted
9. 1 tsp. baking powder
10. 1 c. chopped nuts (opt.)

## Intructions

1. Beat butter and brown sugar until light and fluffy.
2. Add eggs one at a time, mixing after each addition.
3. Add flour and milk alternately, mixing after each addition.
4. Add flavors.
5. Mix well.
6. Preat oven to 315 degrees.
7. Bake in greased and floured tube pan 1 1/2 hours.
8. Good plain or iced with caramel frosting.
9. FROSTING:
10. 2 1/4 c. mixed brown & white sugars
11. 3/4 stick oleo
12. 3/4 c. milk.
13. Mix and boil 8 to 10 minutes.
14. Cool slightly.
15. Beat and spread quickly.