

Today we have a new Patron, and new law in New York that will shake up the ENTIRE GENEALOGY WORLD - even outside the United States - the Weprin-Montgomery Law. Oh, and we have two brilliant cake recipes. One is from an Army wife friend of my grandmother's in the 1940s or 1950s, but the other is genuinely the oldest recipe I've been able to find in my family's trove. If you like apple cake or chocolate cake (or both), you are in the right place. Get ready to take notes, because these are fantastic recipes that you will not find elsewhere! And remember, if you want to have yours on the show, send them in to me, or contact me and you can come on the show to present them and the ancestors from whom they originate.

Suzie's or Gloria's Apple Cake

- 1 1/4 vegetable oil (not corn oil)
- 2 c. sugar
- 2 eggs (well beaten)
- 3 c. flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 teaspoon vanilla
- 1/4 teaspoon cinnamon
- 3 c. diced red apple (peeled or not)
- 1/4 c. chopped pecans (optional)

Mixing only by hand, combine oils, sugar and eggs. Add dry ingredients (all sifted or mixed together). Add the rest. Batter will be stiff. Bake in greased sheet pan at 305 degrees for 1 hour. If you prefer a thicker cake, use a loaf pan, oblong cake pan, tube pan. Cake freezes well, even with the cream cheese icing.

Icing

- 1 box powdered sugar
- 1 teaspoon vanilla
- 1 stick margarine

1 8 oz package cream cheese

Allow cheese and margarine to soften, then cream together. Add vanilla and sugar. mic well and spread on the fresh apple cake.

Hinzie Chocolate Cake

Cake

1/4 lb butter

1 c. sugar

1 c. milk

2 c. flour

2 eggs

2 tsp. vanilla

1 tsp baking soda dissolved in water

Mix all of these things in a bowl to make a batter. Set aside.

Custard

1 egg

2/3 c. milk

2/3 c. cocoa

scant c. sugar

Cook on stove top until thick, remove from flame. Let cool.

Fold custard into cake batter until completely blended. Pour batter into two 9" round pans.

Bake 30 minutes at 350 degrees.



Please rate and review the podcast on your podcast provider, at <https://apple.co/2MLZW4H> or at facebook.com/AncestorsAliveGenealogy.

If you want to be on the podcast from ANYWHERE IN THE WORLD using the Zoom platform and a good mic and earphones (how about that Family Cookbook series??), you can contact me at <https://bit.ly/2Kxb6rm>.

Stop by the website at ancestorsalivegenealogy.com, IG [@ancestorsalivegenealogy](https://www.instagram.com/ancestorsalivegenealogy) and Twitter [@ancestorsalive](https://twitter.com/ancestorsalive)

Sponsor the podcast at [patreon.com/AncestorsAlive](https://www.patreon.com/AncestorsAlive) for super-fantastic rewards, including SWAG for different levels of sponsorship.

Subscribe to the YouTube channel at <https://bit.ly/2ImhYha> and the newsletter at paper.li/AncestorsAlive/1557599531.

Check out my Zazzle shop at [zazzle.com/store/fppppodcast](https://www.zazzle.com/store/fppppodcast) for the aforementioned swag.

Subscribe: [RSS](#) | [Acast](#) | [Apple Podcasts](#) | [iHeartRADIO](#) | [Listen Notes](#) | [Soundcloud](#) | [Spotify](#) | [Spreaker](#) | [Stitcher](#) | [YouTube](#)

https://media.blubrry.com/ancestorsalivegenealogy/content.blubrry.com/ancestorsalivegenealogy/From_Paper_To_People_207.mp3

Podcast: [Play in new window](#) | [Download](#)

Subscribe: [RSS](#)

Share this:

- [Print \(Opens in new window\) Print](#)
- [Email a link to a friend \(Opens in new window\) Email](#)
- 

- [Share on WhatsApp \(Opens in new window\) WhatsApp](#)
- [Share on Reddit \(Opens in new window\) Reddit](#)
- [Share on Threads \(Opens in new window\) Threads](#)
- [Share on Mastodon \(Opens in new window\) Mastodon](#)
- [Share on Bluesky \(Opens in new window\) Bluesky](#)