

## Pepparkakor Cake

½ cup milk  
½ tsp vinegar  
1 large egg  
¼ cup butter (softened)  
1 cup sugar  
1 cup flour  
½ tsp baking soda  
½ tsp ground cloves  
2 tsps ground cinnamon  
¼ tsp ground ginger

Mix and set aside the milk and vinegar. Mix together the butter, sugar and egg. Sift together the flour, baking soda, cloves, ginger and cinnamon. Add the flour mixture and milk mixture to the butter mixture, alternating a little at a time. Mix well. Use your almond cake pan. Spray the cake pan with cooking spray such as Baker's Joy or Pam.

Bake at 350 for 40-45 minutes. Test with toothpick and remove from pan while still warm. Drizzle with icing and/or serve with whipped cream.

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