



## **Ton Cake** **By Tom Jewett**

I have no idea where Ton Cake came from, but it has been part of my life as far back as I can remember. Its name comes from its being a *pound* cake so rich it's a *ton* cake. It's still my favorite cake and I have it every year on my birthday.

My fondest memory of Ton Cake is from Caracas, Venezuela, where we lived from 1965-1972. As was the custom, our house had a name and we had a maid, so there was always someone at home who could let guests in if we weren't there. Our house was named Quinta Gloria. The photo of Quinta Gloria was probably taken when Dad and Mom scouted out houses to rent, around 1964 or 1965. Mom may have taken the photo. Dad is on the far right.

My best buddy was Kurt Holmberg and he loved Ton Cake too. Kurt now flies corporate jets and is still my oldest friend. As junior high school teenagers, we were "eating machines," and Mom made Ton Cake all the time for us, and always for my birthday. Kurt lived about 20 minutes away by car and most days our moms chauffeured us back and forth.

One day, Mom roped me into going somewhere undesirable and unmemorable with her after school. I would have preferred to stay home to build model airplanes or clown around with Kurt, as I did most days. When we returned to Quinta Gloria—in our 1965 Chevy Belaire station wagon, affectionately known as "The Blue Goose"—we were dumbfounded to see Kurt coming out our front door. No mother, no ride, no invitation! What was he doing there? "Hi, I was in the neighborhood, so I stopped in for a sandwich and a piece of Ton Cake." Always unflappable, he headed down Calle Madrid, on his way home.

I smile every time I think of it.

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### **TON CAKE (German Chocolate Cake)**

2 cups sugar	3 cups flour
1 cup shortening	1/2 t baking soda
4 eggs	1t salt
2t vanilla	1 pkg (4 oz.) German sweet baking chocolate, melted
2t butter flavor	
1 cup buttermilk (or 1 c milk + 1 T vinegar)	

Soften German chocolate. Cream the sugar and shortening. Add eggs, flavors, and buttermilk. Add German chocolate. Sift flour, add soda and salt, and mix in. Bake in a greased and floured 9" stem pan about 90 minutes at 300 F. Test with a toothpick. Let cool tightly covered. Great when topped with vanilla ice cream. For birthdays and special occasions, we make a half recipe in two small loaf pans (reduce baking time to 45-60 minutes and test with toothpick after 45 minutes), eat one, and freeze one.