

Easter Lamb Cake

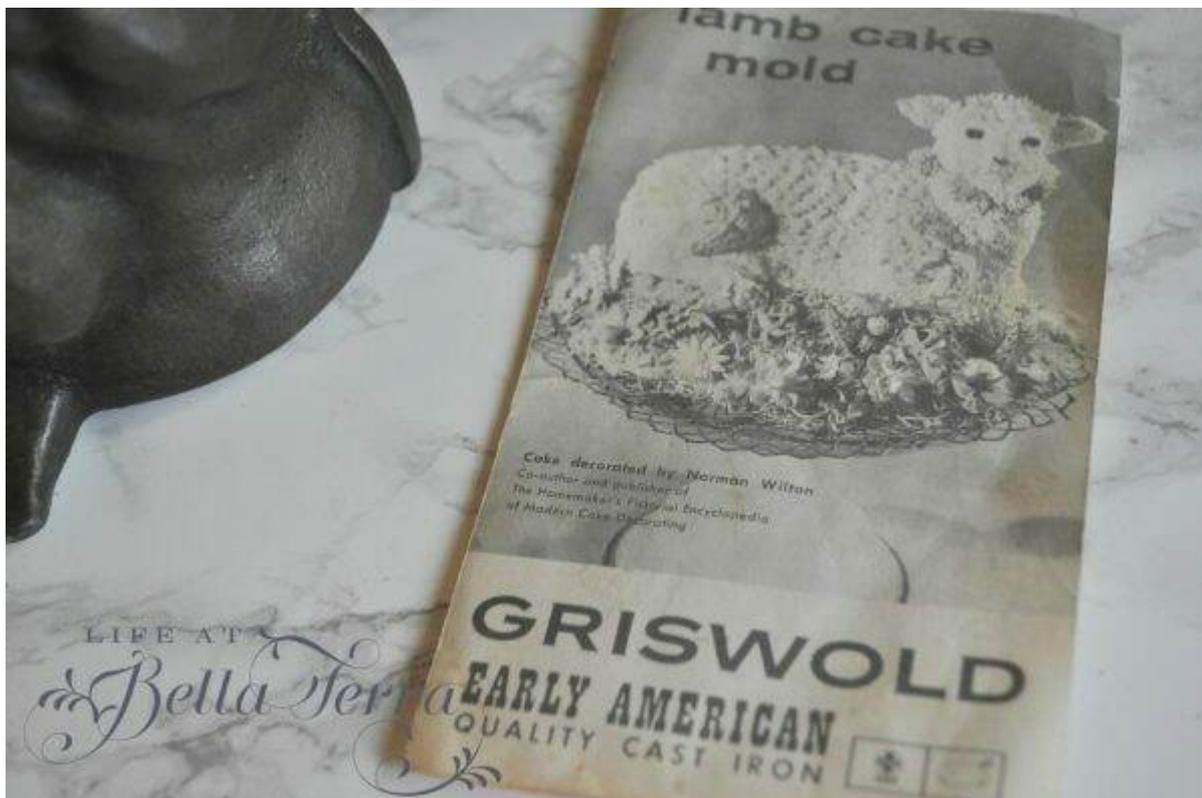
Easter lamb cake (known as *agnuszek* or *baranek wielkanocny* in Polish) is a traditional Eastern European dessert. Every year during my childhood, we looked forward to Mom making the traditional Easter Lamb cake. The cast iron mold was a cherished gift from her mother. I knew, being one of 5 children, that I probably wasn't the one who would inherit the lamb cake mold, so I purchased mine online several years ago on eBay.



The mold came in the original box and was made by Griswold Mfg. Co. from Sidney, Ohio. The price tag is still on the box~~~original price was \$4.95 marked down to \$3.95!!



In previous years I experimented with cake batter made from scratch and boxed cake mix, but this year I decided to make the recipe that came with the mold, which I believe to be from the 1920s. Pound cake or firmer cakes seem to work best.



I seasoned the mold by greasing it and then baking it for 20 minutes on 375 degrees. I poured out the excess melted shortening and then let the mold cool.



I made the batter according to the recipe, and put it in the face side of the mold (after I re-applied shortening and flour). In order to make sure the ears don't break off, I put a toothpick (or shortened wooden skewer) between the ears.



With the leftover batter, I made a small bundt cake. After I put the back side of the mold on top of the front side, I baked the mold face down on a baking sheet for 25 minutes and then turned the mold over for the last 20 minutes in the oven.



For the frosting, I made a Vanilla Swiss Meringue Buttercream from Tessa Huff's cookbook, [Layered](#).

I then coated the lamb with coconut, making the eyes and nose with Jelly Belly jellybeans.



Here's the finished product!!! Isn't he sweet? I am so happy that I can create this tradition for my family while bringing back fond memories of my own childhood.





I have purchased 3 lamb cakes molds over time that I will give to my children with hopes that they will continue this

tradition when they have their own families.

Have a blessed Easter Sunday!

Mary