

Mom's Raisin Cake

Last month I hosted my book club and decided to bake this cake. It makes you think of fall and cozy fires and it makes the house smell heavenly. I was a little worried about the raisins because you know some people don't like raisins but I didn't need to worry, no one turned up their nose at it and the cake was gone by the time the guests left. It reminded me so much of when we were kids and my mother would have this in the oven on a cold rainy day when we came home from school. When Mom baked this we didn't have to wait until dinner to try it, she always cut us a chunk warm from the oven, maybe she didn't want to wait either.

What you need:

9 x 13 baking pan, sprayed with Pam.
2 quart sauce pan
1 lb of raisins (you can add dried cherries, cranberries or any other dried fruit you wish)
2 cups sugar
½ cup of butter or margarine
1 teaspoon cinnamon
1 teaspoon cloves
1/4 teaspoon nutmeg
1 teaspoon salt
2 cups of hot water
1 teaspoon baking soda
1 cup cold water
3 ½ cups of flour
2 teaspoons Baking Powder
1 cup of nut meats

How to assemble: (this cake is made in 4 steps)

Set oven for 350°

1. Place fruit, sugar, spices, butter and salt in hot water in the sauce pan and bring to a boil
Boil for 10 minutes and remove from the heat
2. Dissolve the baking soda in the cold water and add to boiled mixture, stirring well. This will cause the mixture to bubble and foam.
3. Combine the flour and Baking Powder
Dump dry ingredients into the boiled mixture, stirring well to remove lumps until the batter is completely mixed.
4. Add nuts, optional

Pour into the baking pan and bake until done (approximately 45 minutes). Insert a toothpick in the center of the cake, if the toothpick does not have any batter sticking to it when it is removed the cake is done.

Cool.

How to serve:

Warm or cold, iced or plain, it is a winner and the house will smell good for hours.

The entire cake is a total of 4600 calories without frosting. So if you cut the cake 6 x 4 it will be 190 calories a piece.

For book club I did ice it with Cream Cheese icing:

4 oz softened cream cheese

½ stick of softened butter

Cream together

Add 3 cups of powdered sugar and

1 teaspoon vanilla and beat

Frost cake