

War Time Cake

Ingredients:

- Cooking spray
- 3 cups plus 2 tablespoons flour, divided
- 2 cups brown sugar
- 2 cups hot water
- 2 heaping teaspoons shortening
- 1 teaspoon salt
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 2 cups raisins
- 1 cup chopped nuts
- 1 teaspoon baking soda



Directions

1. Spray two standard-size loaf pans with cooking spray. Coat each with 2 tablespoons flour. Set aside.
2. Place brown sugar, hot water, shortening, salt, cloves, cinnamon, and raisins in a saucepan over medium-high heat. Bring to a boil and continue to cook for 5 minutes, stirring often.
3. Preheat oven to 350°F.
4. Remove from heat and allow to cool, stirring often. Stir in nuts, baking soda, and remaining flour.
5. Divide mixture evenly between the prepared loaf pans. Bake 45 minutes and allow to cool on a cooling rack before slicing and serving.

Makes 16–20 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.