

Raisin Spice Cake

*Provided by the Auburn Interfaith
Food Closet*

RECIPE TYPE: Dessert

SERVES: 12-16

PREP TIME: 10 minutes COOL TIME: 40 minutes BAKE TIME: 45 minutes



INGREDIENTS:

- 2 cups brown sugar, packed
- 2 cups water
- 2 tablespoons oil
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1 15-oz. box of raisins
- 3 cups flour
- 1 teaspoon baking soda
- Cooking spray, or grease for the pan

DIRECTIONS:

- 1 In a large saucepan, bring water, sugar, oil, salt, cinnamon, cloves, and raisins to a boil. Boil on medium low heat for 5 minutes. Let cool for at least 30 minutes.
- 2 Add flour and baking soda, mix well.
- 3 Pour batter into the greased pan. Bake at 350°F for 45 minutes, or until a toothpick inserted in the center comes out clean.
- 4 Cool in the pan for 10 minutes, then turn the cake out on a wire rack to cool completely. Wrap well before storage. This cake freezes well.

Yield: Two 9"x5" loaves, one 10" Bundt cake, or one 9"x13" cake

Note: This cake is often called "War Cake", as the recipe dates back to the American Civil War, and was popular during the WWI and Depression eras. It is characterized by the absence of milk, butter, and eggs – ingredients that would have been scarce during wartime.



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