

Heritage Recipes

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Aunt Susie's Poor Man's Cake

From Darlene

This recipe was given to me by my Aunt 30 years ago. I make it every Christmas; it is similar to a fruit cake. Our family loved this recipe throughout the years, when we were kids we always wanted a piece of Aunt Sue's cake. I was the lucky one who received the hand written copy of the recipe, I feel so blessed. Hope everyone enjoys it as I do even today.

Aunt Susie's Poor Man's Cake

1 BOX OF RAISINS STEWED IN 2 CUPS OF HOT WATER

ADD:

1 CUP COLD WATER

½ CUP SHORTENING

2 CUPS SUGAR

1 TEASPOON CINAMMON

1 TEASPOON CLOVES

1 TEASPOON BAKING SODA

1 TEASPOON NUTMEG

1 TEASPOON BAKING POWDER

4 CUPS FLOUR

½ CUP NUTS (IF DESIRED)

Place the raisins in 2 cups of boiling water, remove from heat and set aside until raisins have softened (approximately 10 minutes). Place raisins and water in a large bowl, add 1 cup cold water, 1/2 cup shortening, 2 cups of sugar, 1 tsp of cinnamon, 1 tsp of cloves, 1 tsp baking soda, 1 tsp nutmeg, 1 tsp baking powder, 4 cups of all purpose flour and 1/2 cup of nuts (I use walnuts or pecans) Mix all ingredients well.

Place mixture in greased 13" X 9" cake pan. **BAKE AT 375 DEGREES FOR 1 HR OR UNTIL DONE** (test with toothpick inserted in middle of cake should come out clean). Cake is a dense cake, similar to a fruit cake.

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