

Yum Yum Cake

(much like a Scottish dumpling) Alice and Alve Holmes - Pensacola
FL

Ingredients

STEWED RAISINS

1 lg box raisins
2 c cold water

ADDITIONAL FOR RAISIN MIX

1/2 c cooking oil
1-1/2 c sugar
1 c apple sauce (optional or to taste)
1 c cold water

DRY INGREDIENTS

4 c all purpose flour
1 T baking soda
1/4 t salt
1 t cloves
1 t cinnamon
1 t nutmeg
1 t ginger

DIRECTIONS

1/ Add water to raisins and stew the either in microwave for a few minutes or on the stove top for 15 min with the lid on. Set aside to cool.
2/ When cool, add oil, sugar, apple sauce and cold water. Mix and set aside until cool.
3/ Combine raisin mix with flour, soda, salt, cloves, cinnamon, nutmeg and ginger. Mix well.
4/ Preheat oven to 350 degrees F. Grease and flour 2 large loaf pans. Divide batter between pans and bake at 350 F for about 1 hr.