

War Cake 1918

Source: BJ Stephenson (2009)

Ingredients

- 1 cup Raisins
- 2 cups Water
- 2 cups Brown Sugar
- ½ cup Shortening
- 2 Eggs
- 1 cup Water
- 3 cups Flour, Sifted
- 2 teaspoons Cinnamon
- 1 teaspoon Nutmeg
- 1 teaspoon Allspice
- 1 teaspoon Baking Powder
- 2 teaspoons Baking Soda
- 1 teaspoon Salt

Method

Preheat oven to 350°F.

Boil raisins in 2 cups water for 20 minutes. Cool, save water.

Cream sugar and shortening together.

Add eggs, mixing well after each addition.

Add 1 cup of water and sifted dry ingredients.

Add cooled raisins and raisin water.

Bake in 13x9 pan at 350°F for 1 hour approximately.

When cake is cool, spread with Maple Frosting.

Maple Frosting

Combine 1½ c brown sugar with canned milk or sour cream to make a thick paste. Boil 5 minutes; cool and beat.