

# Green Tomato Cake

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*3 cups flour  
2 cups sugar  
2 teaspoons vanilla  
2 teaspoons baking soda  
1 1/2 cups oil  
3 cups grated green  
tomatoes  
3 eggs  
1 teaspoon cinnamon  
1 teaspoon cloves*

In a bowl, sift together the flour, sugar, baking soda, cinnamon and cloves.

Add the oil and eggs. Mix well. Stir in the grated tomatoes.

Pour the batter into a well greased 13x9-inch baking pan or a Bundt pan.

Bake at 350 degrees for one hour.

Per Serving (excluding unknown items): 6064 Calories; 346g Fat (50.9% calories from fat); 58g Protein; 693g Carbohydrate; 13g Dietary Fiber; 636mg Cholesterol; 2745mg Sodium. Exchanges: 19 Grain(Starch); 2 1/2 Lean Meat; 66 1/2 Fat; 27 Other Carbohydrates.