

Plum Cake

Mrs Bill Fickes

St Timothy's - Hale Schools - Raleigh, NC - 1976

2 cups self-rising flour
3 eggs
2 cups sugar
1 teaspoon cinnamon
1 cup corn oil
2 small jars strained baby
food plums
1 teaspoon cloves
TOPPING
1 cup powdered sugar
2 tablespoons butter,
softened
1 1/2 tablespoons milk

Preheat the oven to 350 degrees.

Grease and flour a tube pan.

In a bowl, combine the flour, eggs, sugar, cinnamon, corn oil, plums and ground cloves. Mix well.

Pour the batter into the prepared tube pan.

Bake for one hour.

In a bowl, mix the powdered sugar, butter and milk.

Remove the cake from the oven. Pour the topping over the cake while still hot.

Per Serving (excluding unknown items): 5279 Calories; 260g Fat (43.6% calories from fat); 45g Protein; 710g Carbohydrate; 10g Dietary Fiber; 701mg Cholesterol; 3642mg Sodium. Exchanges: 12 1/2 Grain(Starch); 2 1/2 Lean Meat; 0 Non-Fat Milk; 50 Fat; 35 Other Carbohydrates.