

# Prune Cake

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*1 tablespoon butter*  
*2 eggs*  
*1 teaspoon cinnamon*  
*1/2 teaspoon nutmeg*  
*1 large teaspoon baking soda*  
*a little water*  
*1 cup sugar*  
*1 1/2 cups flour*  
*1/2 teaspoon salt*  
*1/2 teaspoon ground cloves*  
*1/4 cup prune juice*  
*3 cups pitted prunes*

Preheat the oven to 325 degrees.

In a bowl, mix the butter, eggs, cinnamon, nutmeg, baking soda, a little water, sugar, flour, salt, cloves, and prune juice.

Fold in the pitted cooked prunes attempting to keep them as whole as possible.

Bake for 30 to 40 minutes.

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Per Serving (excluding unknown items): 1767 Calories; 24g Fat (12.1% calories from fat); 33g Protein; 358g Carbohydrate; 8g Dietary Fiber; 455mg Cholesterol; 2593mg Sodium. Exchanges: 9 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Fruit; 3 Fat; 13 1/2 Other Carbohydrates.