

Raisin Cake

Carol Calloway

Apple Pie and Sisterhood; Favorite Recipes From Tri Kappa

*1 pound raisins
2 cups cold water
1/2 cup lard
1 cup cold water
2 cups sugar
1 teaspoon cinnamon
1 teaspoon ground cloves
1 tablespoon baking soda
4 cups flour*

Preheat the oven to 350 degrees.

In a saucepan, place the raisins in two cups of cold water. Bring to a boil. Boil for 15 minutes.

While the raisins are still hot, add the lard.

Stir in one cup of cold water. Stir in the sugar, cinnamon, cloves, baking soda and flour. Pour the batter into a 13x9-inch baking pan.

Bake for about one hour or until done.

Per Serving (excluding unknown items): 5666 Calories; 110g Fat (17.0% calories from fat); 66g Protein; 1143g Carbohydrate; 35g Dietary Fiber; 97mg Cholesterol; 3871mg Sodium. Exchanges: 25 Grain(Starch); 23 1/2 Fruit; 20 1/2 Fat; 27 Other Carbohydrates.