
Red Plum Cake

Home Cookin - Junior League of Wichita Falls, TX - 1976

2 cups sugar
1 cup Wesson oil
3 eggs
2 cups flour
1 teaspoon cinnamon
1 teaspoon cloves
1/2 teaspoon baking soda
1/4 teaspoon salt
2 jars (4 ounce ea) red plum baby food
1 1/2 teaspoons red food coloring
1 cup chopped pecans
TOPPING
1 cup powdered sugar
2 tablespoons (or more) lemon juice

In a bowl, cream the sugar, oil and eggs.

In another bowl, sift together the flour, spices, baking soda and salt. Add to the creamed mixture. Mix well.

Add the red plums, food coloring and pecans. Mix.

Pour the batter into a greased and floured Bundt or tube pan.

Bake at 350 degrees for one hour.

Make the topping: In a saucepan, combine the powdered sugar and lemon juice. Bring barely to a boil. Pour over the cake while hot and in the pan.

Cool slightly and remove from the pan.

Yield: 10 to 12 servings

Dessert

Per Serving (excluding unknown items): 4076 Calories; 98g Fat (21.0% calories from fat); 56g Protein; 778g Carbohydrate; 20g Dietary Fiber; 636mg Cholesterol; 1394mg Sodium. Exchanges: 14 Grain(Starch); 3 Lean Meat; 3 Fruit; 17 Fat; 35 Other Carbohydrates.