

# Tomato Soup (Husbands) Cake

*Barnbara Pitts*

*Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011*

*3/4 cup shortening  
1 1/2 cups sugar  
1 cup tomato soup  
3/4 cup water  
1 teaspoon baking soda  
3 cups flour  
3/4 teaspoon salt  
3 teaspoons baking powder  
1 1/2 teaspoons cinnamon  
1 teaspoon cloves  
1 teaspoon nutmeg  
chopped nuts (optional)  
chopped fruit (optional)*

Preheat the oven to 350 degrees.

In a bowl, blend the sugar and shortening.

In a bowl, combine the soup, water and baking soda. Add to the shortening mixture.

In a bowl, sift the flour, salt, baking powder, cinnamon, cloves and nutmeg. Add to the shortening mixture.

Chopped nuts or fruit may be added.

Pour the mixture into a ring pan.

Bake for one hour.

(The cake may be iced with cream cheese icing.)

---

Per Serving (excluding unknown items): 4006 Calories; 161g Fat (35.7% calories from fat); 41g Protein; 611g Carbohydrate; 14g Dietary Fiber; 0mg Cholesterol; 5038mg Sodium. Exchanges: 20 Grain(Starch); 31 1/2 Fat; 20 1/2 Other Carbohydrates.