

Heritage Recipes

You can share old family recipes and traditions

Raisin Frosting Old Recipe Detective Blog Request

From Lisa: My grandmother used to make a cooked raisin frosting. I believe it was cooked in a double boiler but I could be wrong. I remember her wanting me to snip the raisins in half. The frost seemed to be very smooth, caramel in color (probably due to the raisins) and I think she would put it on a spice cake.

Raisin Frosting

Mix following in saucepan: 1 tbsp. flour 6 tbsp. butter 1/2 c. milk. Have raisins soaking in hot water while mixing up last ingredients. Drain and chop fine and add. Boil 3 minutes. Remove from heat, cool. Add 3/4 cup or more powdered sugar. Spread on cooled cake. Sprinkle with nuts.

Submit Your Favorite Recipes along with their stories to
editor@heritagerecipes.com
www.heritagerecipes.com @