

Heritage Recipes

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Tomato Soup Cake Recipe

A recent search for a friend. If you have other recipes for this old time favorite, please send them to me.

Tomato Soup Cake from Michigan:

Ingredients:

- ½ cup shortening
- 1 cup sugar (can substitute ¾ cup honey)
- 1 cup tomato soup, undiluted
- 1 tsp baking soda
- 2 cups flour
- 2 tsp baking powder
- 1 tsp cinnamon
- ½ tsp cloves
- 1 tsp nutmeg
- 1 cup raisins
- 1 cup chopped walnuts

Blend the shortening with sugar. Stir baking soda into tomato soup and add to shortening/sugar mixture. Sift dry ingredients and add the mixture. Stir in raisins and walnuts. Pour into greased and floured 13" by 9" cake pan and bake at 350 degrees for 50-60 minutes. Frost with a Cream Cheese Frosting.

Tomato Soup Cake from Oregon

We are from Oregon, my Mom made this from the time I was a little girl (I am almost 60 now) and it was a family favorite. I always tell people it is a "spice cake" until after they taste it!

- Put 1 cup raisins on to cook (cover with water)
- Mix: 2 cups flour
- 1 ½ teaspoon baking powder
- 1 teaspoon salt

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1 cup sugar

1 teaspoon cinnamon

1 teaspoon cloves

1 teaspoon nutmeg

Add 1 teaspoon soda to 1 can campbells tomato soup; stir and add to flour mixture

Add 1 cup shortening (melted) or oil

Mix thoroughly

Drain raisins and stir into mixture

Add ½ cup chopped nuts

Pour onto greased & floured sheet pan (we always used an oblong glass cassarole dish)

Bake at 350 for 45 minutes

Frost with traditional butter cream frosting

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