

Heritage Recipes

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Butterless, Eggless, Milkless Cake

From Michael

This recipe was found in a faceless, coverless cookbook bought at a yard sale. It was written in pencil on a blank page in the book, as were several other recipes. A date on the page placed the recipe at July 22, 1944, if memory serves correctly.

A 75-yr-old friend remembers eating cake much like this one, only she says they called their version of it "Depression Cake."

Butterless, Eggless, Milkless Cake (War Cake)

2 cups sugar
2 cups raisins
1 tsp ginger
2 cups water
1 cup lard
1 tsp cloves
2 cups raisins
1 tsp cinnamon

Boil one minute and let cool. Then add 3 ½ cups flour and one teaspoon soda. Bake until done. (Editor's Note: Other War cake recipes call for pouring batter into greased tube pan or loaf.) Bake for one hour at 325F. Place a toothpick into the cake and if it comes out clean, then it is done. Remove from oven and let cool upside down until sides pull away from the pan.

Icing: 2 cups brown sugar ½ cup cream ½ cup butter

Cook until it forms a ball in cold water. Then stir until ready spread. Ice cake in pan as it will not turn out of pan. Use a large loaf pan and this makes a large cake.

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