



RAISIN CAKE

- 15 Ounces Raisins
- 2 Cups Sugar
- 1 Cup Butter
- 2 Cups Boiling Water
- 2 Tablespoons Baking Soda
- ¼ Cup Warm Water
- 2 Eggs, Slightly Beaten
- 4 ½ Cups All Purpose Flour
- ½ Teaspoon Baking Powder
- 1 Tablespoon Ground Allspice

DIRECTIONS

1. Combine raisins, sugar, butter and boiling water in a large saucepan.
2. Bring to a boil; boil 5 minutes.
3. Allow to cool to lukewarm.
4. Dissolve soda in warm water; add to raisin mixture. The mixture will foam.
5. Stir in eggs.
6. Combine dry ingredients; gradually add to raisin mixture, stirring after each addition.
7. Spoon batter into a lightly greased 10 inch Bundt pan.
8. Bake at 375 degrees for 50 to 60 minutes.