

1943 Abbott Recipe
“Butterless, Eggless, Milkless Cake”

21st-Century Version:

Ingredients:

1 cup brown sugar
2 cups seedless raisins
½ cup margarine
1 ½ cup water
Pinch of salt
1 teaspoon cinnamon
¼ teaspoon cloves
¼ teaspoon nutmeg
1 teaspoon baking soda
1 teaspoon baking powder
2 cups flour



Directions:

1. Preheat oven to 350 degrees. Grease a large baking pan.
2. Measure brown sugar, raisins, margarine, water, salt, cinnamon, cloves, and nutmeg into saucepan.
3. Boil for three minutes.
4. Cool for just a minute and add baking soda and stir.
5. Add baking powder and flour, stir till just combined.
6. Pour into greased pan and cook for 35 minutes