Prune Cake

Ingredients

Cake

- 2 cups flour
- 1 tsp nutmeg
- 1 tsp cinnamon
- 1 tsp salt
- 1 tsp baking soda
- 3/4 cup Crisco
- 1 cup buttermilk
- 1 cup cooked prunes (not too soft)
- 1 1/2 cups sugar
- 3 eggs

Icing

- 1 cup sugar
- 1 stick butter
- 1 Tbsp corn syrup
- 1 tsp vanilla
- 1/2 cup buttermilk

Instructions

Cake

1. Cream Crisco and sugar together.
2. Add eggs.
3. Sift dry ingredients together.
4. Add dry ingredients alternately with buttermilk.
5. Stir in nuts and chopped prunes by hand.
6. Bake in a long pan 40 or 45 minutes.

Icing

1. Mix all ingredients together in a saucepan.
2. Cook until mixture forms a soft ball when dropped in cold water.

Assembly

1. Apply icing to cooled cake.

PRUNE CAKE

2 cups flour
1 teaspoon nutmeg
1 teaspoon cinnamon
1 teaspoon salt
1 teaspoon soda
3/4 cup crisco
1 cup buttermilk
1 cup cooked prunes (not to soft)
1 1/2 cup sugar
3 eggs
Cream crisco and sugar, add eggs sift dry ingredients together and add alternately with milk. Stir in nuts and chopped prunes by hand. Bake in long pan 40 or 45 min.

ICING
1 cup sugar
1 stick butter
1 tablespoon corn syrup
1 teaspoon vanilla
1/2 cup butter milk
Mix all ingredients together in sauce pan and cook till it forms soft ball when dropped in cold water.

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