Prune Cake with Buttermilk Glaze

Ingredients

Cake

- 1 cup oil
- 1 cup buttermilk
- 1 cup cooked prunes
- 1 cup nuts
- 2 cups flour
- 1 1/2 cups sugar
- 3 eggs
- 1 Tbsp baking soda
- 1 tsp nutmeg
- 1 tsp allspice
- 1 tsp cinnamon
- 1 tsp salt

Glaze

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

Instructions

Cake

1. Combine oil, buttermilk, cooked prunes, nuts, flour, sugar, and eggs. Mix well.
2. Add baking soda, nutmeg, allspice, cinnamon, and salt. Stir to combine.
3. Bake at 325°F for 40 to 45 minutes.

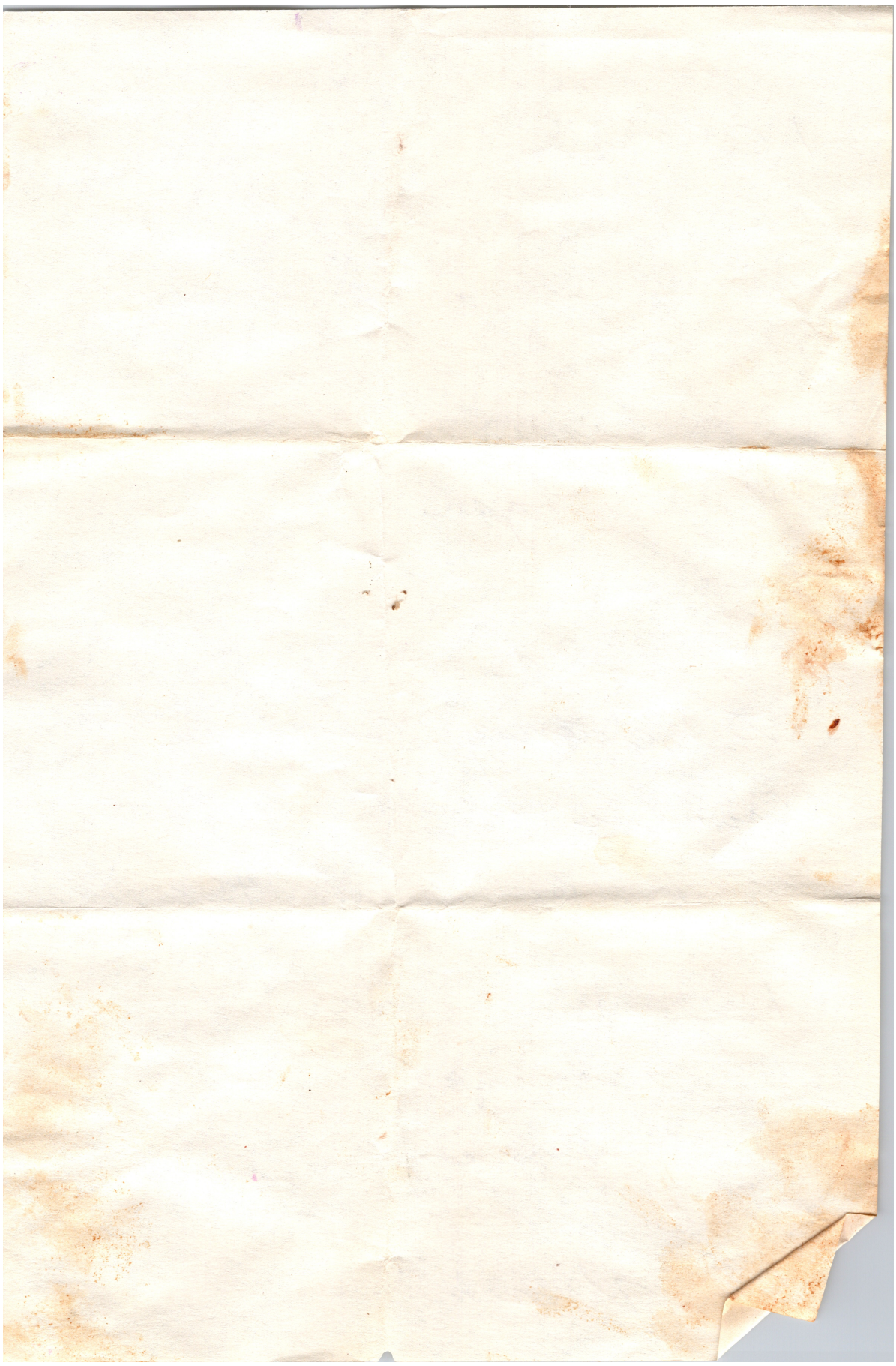
Glaze

1. Combine butter, sugar, syrup, buttermilk, and vanilla in a saucepan.
2. Cook over medium heat, stirring, until sugar is dissolved and mixture is smooth.
3. Pour glaze over warm cake.

1 C oil
1 C Butter milk
1 C Cooked Prunes
1 C nuts
2 C flour
1½ C sugar
3 eggs
1 t. soda
1 t nutmeg, all spice
Cinnamon + salt

Bake 325. 40 to 45 min

1 stick butter
1 C sugar
1 T. syrup
½ C butter-milk
t Vanilla



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