

Eggless, Milkless, Butterless Cake

2 cups sugar	2 tsp nutmeg
2 cups raisins	2 cups water
1 cup margarine	$\frac{1}{2}$ tsp salt
2 tsp ground cloves	4 cups flour
2 tsp cinnamon	1 tsp baking soda

Boil all but the flour and baking soda, for 3 minutes. Let cool. When cool, add the flour and the baking soda (dissolved in a little warm water).

Bake slowly (about 325 degrees) in loaf pan for about 1 hour.

A great Depression-era recipe for the family who has none of what we would consider typical, core ingredients. Mom says the cake improved in time because she remembers it with chocolate icing!