

## **BUTTERLESS, EGGLESS, MILKLESS CAKE**

**SOURCE:** It's a Secret Cookbook (each recipe has a secret/special ingredient)

(This secret: NO eggs, butter or milk!)

### **1st half INGREDIENTS:**

1 1/2 C water  
1 1/2 C brown sugar  
1 1/2 C raisins  
2/3 C Crisco  
1 tsp cloves  
1/2 tsp nutmeg  
1 tsp cinnamon

### **2nd half INGREDIENTS:**

3 C flour  
1 1/2 tsp baking soda  
1 tsp baking powder  
1 C nuts

### **DIRECTIONS:**

Combine 1st half ingredients in 3-quart pan & bring to boil on top of stove. Let mixture simmer a few minutes till ingredients are well blended (about 2-3 minutes) - remove from burner & let stand till cool. In separate bowl, sift together flour, baking soda & baking powder - add to cooled mixture, stirring well. Pour into greased & floured 8x13" baking pan - bake @ 350° F about 45 minutes. When cool, ice cake with mocha or vanilla cream cheese frosting.