Raisin Nut Cake with Frosting

Ingredients

- 2 cup butter
- 1 cup brown sugar
- 1 cup molasses
- 1 cup sour milk made by adding 1 tsp. vinegar to the milk, or use buttermilk
- 2 eggs
- 1 tsp soda
- 2 1/2 cups flour
- 2 tsps baking powder
- 1 1/2 tsps cinnamon
- 1/2 tsps cloves
- 1/2 cups walnuts, chopped
- 1 1/2 cups raisins
- 3 cups confectioner sugar
- 1/2 cup melted butter
- 1 egg yolk
- 2 tbsps cocoa
- 5 tbsps hot coffee

Summary

Yield: 12
Source: Cindy Carswell, Nell Hutchins, Ann Hitt
Prep Time: 20 minutes
Category: Cakes
Cuisine: American
Tags: Raisin, Nut, Frosting, Cake

Instructions

For Cake: Cream butter with sugar, then add molasses. Beat eggs and sour milk in with soda. Mix and sift the ?our, baking powder, cinnamon and cloves. Add to dry mixture raisins and walnuts.

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Combine to first mixture. Pour batter into a Bundt pan which has been greased and floured and bake on 350° for 50-60 minutes, or until done.

For Frosting: Mix confectioners' sugar and cocoa; add melted butter and egg yolk, stir in hot coffee and beat until smooth, needs no cooking.

How to make sour milk: To make 1 cup sour milk for baking, use 1tbsp vinegar or lemon juice and enough milk to equal 1 cup. Stir and let stand for 5 minutes before using. This will give the right amount of acidity for the recipe.

Notes

This cake was really special when we were children. This is Aunt Ruby's recipe. (Ruby Hughes Sims). Ann remembers helping Aunt Ruby make this cake when she was just a little girl.