Prune Cake

Ingredients

- 4 eggs
- 2 cups sugar
- 1 cup oil
- 1 cup buttermilk
- 1 tsp baking soda
- 1 cup cooked chopped prunes
- 2 cups flour
- 1 tsp nutmeg
- 1 tsp cloves
- 1 tsp cinnamon
- 1/2 tsp salt
- 1/2 cup buttermilk
- 1/4 tsp soda dissolved in small amount of milk
- 1/2 stick margarine
- 2 tsps vanilla

Summary

Yield: 0
Source: Aunt Ann
Prep Time: 20 minutes
Category: Cakes
Cuisine: American
Tags: Aunt Ann

Instructions

Cake: Beat eggs. Add sugar and oil. Dissolve soda in milk. In a bowl, combine flour, nutmeg, cloves, cinnamon, and salt. Alternate and add this mixture and the milk mixture to the egg mixture. Last, add cooked prunes. Pour into a loaf pan and bake at 350° for 1 hour or until done.
Icing: As the cake gets done, combine buttermilk, soda/milk mixture, sugar, margarine and vanilla in a saucepan and bring to a boil. Poke holes in

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the hot cake with a fork. Pour boiling icing over. Note: Dates may be substituted for prunes.

Notes

Aunt Ann said that this is about the only cake she use to bake.