

rise again

Molasses Raisin Cake

Serves 12-16

- $\frac{2}{3}$ cup shortening
- 1 cup brown sugar
- 1 cup buttermilk or sour milk (1 tablespoon vinegar plus enough milk to make 1 cup)
- 1 teaspoon baking soda
- $\frac{1}{2}$ cup molasses
- 2 eggs, beaten
- $\frac{1}{2}$ cup nut meats
- 1 cup raisins
- $2\frac{1}{2}$ cups flour
- 2 teaspoons baking powder
- $1\frac{1}{2}$ teaspoons cinnamon
- $\frac{1}{2}$ teaspoon cloves

1. Preheat oven to 375 degrees. Cream together shortening and brown sugar. Dissolve baking soda in sour milk or buttermilk. Add molasses, eggs and milk mixture to shortening and sugar.

2. Sift together flour, baking powder, cinnamon and cloves and add to molasses mixture, stirring well. Add raisins and nuts. Pour mixture into a greased 9- by 13-inch pan and bake for 25 minutes.

— *The United Methodist women of Davison, Mich., submitted by Sara DuBois*