

RUMFORD WAR CAKE:

1 cup brown sugar
1-1/2 cups water
1 cup seedless raisins
2 ounces citron, cut fine
1/2 cup shortening
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg
1/2 teaspoon salt
2 cups flour
5 teaspoons baking powder (Rumford)
1/2 teaspoon vanilla

In a saucepan over medium heat, stir sugar, water, raisins, citron, shortening, spices and salt over medium heat to boiling. Remove from heat to soften raisins.

Sift the flour and baking powder. Add the cooled raisin mixture; stir in vanilla.

Mix well and bake in a well-greased 10 to 12 inch tart or loaf pan in a moderate oven 350 degrees F about 30 to 40 minutes or tests done.

Suggestion for serving: Top with fresh garden blueberries and strawberry halves; serve with whipped evaporated milk or cream if available.

From Rumford Common Sense Cook Book