

Easy Raisin Cake

 Vegetarian

READY IN



45 min.

SERVINGS



13

CALORIES



276 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 0.5 cup butter
- 1.8 cups flour all-purpose
- 0.5 teaspoon ground cinnamon
- 0.5 teaspoon ground nutmeg
- 1 cup raisins
- 0.5 teaspoon salt
- 1 cup walnuts chopped

- 2 cups water
- 1 cup sugar white

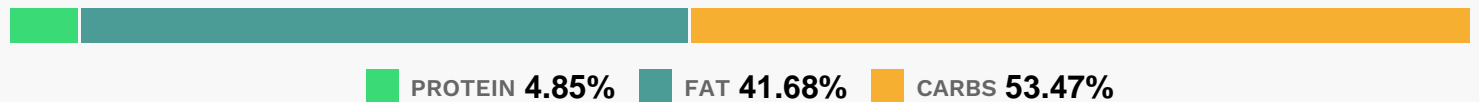
Equipment

- sauce pan
- oven
- baking pan

Directions

- Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 10 x 10 inch baking pan.
- In a large saucepan boil the raising with the water for 10 minutes.
- Add the butter or margarine and let cool.
- In the same pan add the flour, soda, salt, sugar, cinnamon, nutmeg, and chopped nuts (optional), mix well and pour batter into a lightly greased 10x10 inch baking pan
- Bake at 350 degrees F (175 degrees C) for 35 minutes.
- Serves 8 to 1

Nutrition Facts



Properties

Glycemic Index:26.84, Glycemic Load:24.88, Inflammation Score:-3, Nutrition Score:5.5347825703414%

Flavonoids

Cyanidin: 0.24mg, Cyanidin: 0.24mg, Cyanidin: 0.24mg, Cyanidin: 0.24mg

Nutrients (% of daily need)

Calories: 275.55kcal (13.78%), Fat: 13.25g (20.39%), Saturated Fat: 5.11g (31.91%), Carbohydrates: 38.25g (12.75%), Net Carbohydrates: 36.38g (13.23%), Sugar: 15.66g (17.4%), Cholesterol: 18.77mg (6.26%), Sodium: 235.4mg (10.23%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.47g (6.94%), Manganese: 0.47mg (23.42%), Vitamin B1: 0.18mg (11.73%), Copper: 0.21mg (10.45%), Folate: 40.27µg (10.07%), Selenium: 6.4µg (9.14%), Iron: 1.35mg (7.5%), Fiber: 1.87g (7.49%), Vitamin B2: 0.12mg (7.23%), Vitamin B3: 1.22mg (6.12%), Phosphorus: 59.99mg (6%), Magnesium: 22mg (5.5%), Vitamin A: 220.29IU (4.41%), Potassium: 152.74mg (4.36%), Vitamin B6: 0.08mg (3.86%),

Zinc: 0.43mg (2.88%), Calcium: 18.78mg (1.88%), Vitamin E: 0.28mg (1.85%), Vitamin B5: 0.14mg (1.4%)