



## Raisin Cake

 Dairy Free

READY IN



90 min.

SERVINGS



4

CALORIES



807 kcal

DESSERT

## Ingredients

- 1 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 1 cup brown sugar packed
- 2 cups flour all-purpose
- 2 teaspoons ground cinnamon
- 0.3 teaspoon ground cloves
- 0.5 teaspoon nutmeg
- 2 cups raisins

- 1 teaspoon salt
- 0.3 cup shortening
- 1.3 cups water

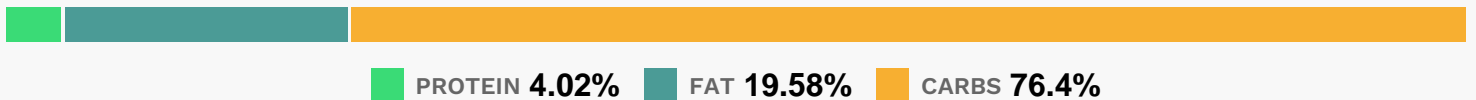
## Equipment

- bowl
- frying pan
- sauce pan
- oven
- loaf pan
- toothpicks

## Directions

- In a saucepan, combine brown sugar, water, shortening, cloves, nutmeg, cinnamon and raisins. Bring to a boil, and continue boiling for 3 minutes.
- Remove from heat and allow to cool.
- Preheat oven to 325 degrees F (165 degrees C). Grease and flour an 8x4 inch loaf pan. Sift together flour, baking powder, baking soda and salt.
- In a large bowl, combine the raisin mixture with the flour mixture.
- Pour into prepared pan.
- Bake at 325 degrees F (165 degrees C) for 55 minutes, or until toothpick inserted into cake comes out clean.

## Nutrition Facts



## Properties

Glycemic Index:75.2, Glycemic Load:65.37, Inflammation Score:-4, Nutrition Score:16.200869490595%

## Nutrients (% of daily need)

Calories: 806.77kcal (40.34%), Fat: 18.21g (28.01%), Saturated Fat: 4.57g (28.56%), Carbohydrates: 159.83g (53.28%), Net Carbohydrates: 152.58g (55.48%), Sugar: 53.61g (59.57%), Cholesterol: 0mg (0%), Sodium: 1002.79mg (43.6%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.41g (16.82%), Manganese: 0.91mg (45.69%), Vitamin B1: 0.58mg (38.43%), Selenium: 22.33µg (31.9%), Iron: 5.4mg (30.01%), Folate: 117.38µg (29.35%), Fiber: 7.24g (28.98%), Vitamin B2: 0.44mg (25.97%), Vitamin B3: 4.58mg (22.88%), Potassium: 744.93mg (21.28%), Copper: 0.35mg (17.68%), Calcium: 148.1mg (14.81%), Phosphorus: 147.29mg (14.73%), Magnesium: 42.86mg (10.71%), Vitamin B6: 0.19mg (9.45%), Vitamin K: 9.77µg (9.3%), Vitamin E: 1.12mg (7.46%), Vitamin B5: 0.5mg (4.99%), Vitamin C: 3.96mg (4.8%), Zinc: 0.62mg (4.13%)