

Raisin Spice Cake

READY IN



60 min.

SERVINGS



15

CALORIES



375 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 2 cups brown sugar packed
- 1 cup buttermilk
- 15 servings powdered sugar
- 3 eggs beaten
- 3 cups flour all-purpose
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 0.3 teaspoon nutmeg

- 2 cups raisins
- 0.5 teaspoon salt
- 0.5 cup shortening
- 1.5 cups water

Equipment

- bowl
- sauce pan
- oven
- wire rack
- baking pan
- toothpicks

Directions

- In a saucepan, combine raisins and water. Cook until plump.
- Drain and set aside raisins, reserving 10 tablespoons cooking liquid.
- In a bowl, cream shortening and sugar.
- Combine flour, cinnamon, cloves nutmeg and salt; set aside.
- Combine milk, soda, eggs and reserved cooking liquid.
- Add dry ingredients alternately with milk mixture to creamed mixture. Stir in cooked raisins.
- Pour into a greased 13-in. x 9-in. baking pan.
- Bake at 350° for 35–40 minutes or until a toothpick comes out clean. Cool on a wire rack. Just before serving, sprinkle with confectioners' sugar.

Nutrition Facts



PROTEIN 4.93% **FAT 20.09%** **CARBS 74.98%**

Properties

Glycemic Index:15.99, Glycemic Load:22.2, Inflammation Score:-2, Nutrition Score:7.0821739176045%

Nutrients (% of daily need)

Calories: 374.59kcal (18.73%), Fat: 8.58g (13.2%), Saturated Fat: 2.38g (14.85%), Carbohydrates: 72.06g (24.02%), Net Carbohydrates: 69.95g (25.44%), Sugar: 37.17g (41.3%), Cholesterol: 34.5mg (11.5%), Sodium: 195.9mg (8.52%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.74g (9.49%), Selenium: 12.3µg (17.57%), Manganese: 0.35mg (17.45%), Vitamin B1: 0.23mg (15.38%), Vitamin B2: 0.23mg (13.43%), Folate: 51.63µg (12.91%), Iron: 2.07mg (11.48%), Vitamin B3: 1.75mg (8.74%), Fiber: 2.11g (8.45%), Potassium: 261.23mg (7.46%), Phosphorus: 73.99mg (7.4%), Copper: 0.12mg (6.21%), Calcium: 59.98mg (6%), Magnesium: 17.32mg (4.33%), Vitamin B6: 0.08mg (4.05%), Vitamin B5: 0.4mg (4%), Vitamin K: 4.02µg (3.82%), Vitamin E: 0.55mg (3.68%), Zinc: 0.4mg (2.68%), Vitamin D: 0.38µg (2.56%), Vitamin B12: 0.15µg (2.53%), Vitamin A: 74.56IU (1.49%), Vitamin C: 1.05mg (1.27%)