

# Mom's Raisin Cake

Sue Snethen

1 ½ C. Raisins  
2/3 C hot water (from boiling raisins)  
½ C brown sugar  
½ C granulated sugar  
½ C shortening  
2 eggs  
2 C flour  
1 tsp. baking powder  
1 tsp. baking soda  
½ tsp. salt  
3 tbs. Unsweetened Hershey's cocoa  
1 tsp. cinnamon  
½ tsp. ground cloves

Boil raisins in hot water for 20 minutes – drain and reserve 2/3 C. water for mixing into the cake.

Cream the sugar and shortening; add eggs and mix well.

Mix the dry ingredients together and add to the creamed mixture alternately with the hot water.

Stir in the raisins.

Bake in a greased 9" x 13" glass pan 350 degrees for 25 minutes.