



English Tea Cake

Mabel Ellen (McLain) Oppy

- ½ C. Chopped Nuts
- 1 C. Strong Coffee
- 1 tsp. Cinnamon and Nutmeg
- 3 Scant C. Flour
- ½ tsp. Baking Soda
- 2 tsp. Baking Powder
- 1 tsp. Salt

Beat 2 Eggs, add 2 Cups Brown Sugar and ¾ Cup Shortening. Stir up.

Cook 1 Cup Raisins for a few minutes and drain (Water).

Sift flour once and add dry ingredients, sift again and mix all the other ingredients. Cook in greased and flour cake pan.

Cook for 25-30 minutes at 325°F.

When cool, frost with powdered sugar icing and cut into squares.