Boil prunes in water until soft. Mash and set aside. (The directions from Julie don’t say to drain them, but I’m sure that’s necessary. Maybe should mention it, for the inexperienced?)

Stir together sugar and Wesson oil.

Add eggs and mix thoroughly.

Dissolve 1 tsp baking soda in ½ in ½ cup of the buttermilk, stir, then add the other ½ cup buttermilk to the soda/buttermilk mixture.

Mix flour and nutmeg, salt, and cinnamon. Alternating flour mixture and buttermilk mixture, add to sugar/oil/eggs.

Stir in vanilla and prunes.

Cook in greased tube or bundt pan about an hour at 350 degrees.

Cool, slice, and serve. Keeps well, travels well, mails well!