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# Poor Man’s Cake

**From the Kitchen of:** Great Grandma Phelan

**Servings:** a group

**Prep Time:** simple **Bake Time:** 25-30 minutes **Bake Temp:** 350

**Ingredients:**

* 1 cup raisins
* 2 cups water

Boil until 1 cup of juice remains

* 1 cup sugar
* ½ cup butter (oleo)
* 2 cups flour
* 1 tsp. baking soda
* 1 tsp. cinnamon
* 1 tsp. allspice
* 1 tsp. cloves
* 1 tsp. vanilla
* 1 pinch of salt
* Nuts maybe added

Cream sugar and butter together. Sift in flour mixture and pour raisin juice in small increments. Mix thoroughly. Stir in raisins.

Grease and flour cake pan. Pour batter in pan and bake for 30-40 minutes.

Hard sauce: In a pan, add 1 Tbsp flour, 2-3 tbsp. sugar, tiny pinch salt. Add about 1 tbsp butter and 1 cup boiling water. Stir as you add water. Let come to a boil. Add 1 t sp vanilla. Pour over cake while warm or pour over single piece.