

## *Great Depression Cake*

**2 CUPS STRONG COFFEE**  
**2 CUPS SUGAR**  
**1 CUP GOLDEN RAISINS**  
**1 CUP REGULAR RAISINS**  
**1/2 CUP SHORTENING**  
**1 FRESH APPLE CHOPPED FINE**  
**OR 1/4 CUP DRIED APPLES**  
**2 CUPS SELF-RISING FLOUR**  
**1/2 TSP GROUND CLOVES**  
**1 TSP CINNAMON**  
**1 TSP NUTMEG**  
**1 CUP CHOPPED WALNUTS**  
**(THIS CAKE DOESN'T CONTAIN EGGS OR VANILLA)**

In a saucepan, combine the coffee, sugar, shortening, raisins, and apple. Simmer at a low boil for 10 minutes. Take off, pour into your mixing bowl and let it cool for 10 minutes.

Preheat the oven to 350 degrees. Add flour and spices and mix well. Add nuts and mix well.

Pour into a WELL GREASED 13x9 sheet cake pan. Bake at 350 degrees for 40 minutes. Check and make sure a toothpick comes out clean and the cake is set (doesn't jiggle in the middle).

Let cake cool, then dust with powdered sugar and enjoy! Cake can be stored at room temperature up to 4 days.