

## Prune Cake

**1 CUP VEGETABLE OIL**  
**1 1/2 CUPS SUGAR**  
**3 EGGS**  
**1 CUP BUTTERMILK**  
**2 CUPS SELF-RISING FLOUR**  
**1 TSP. CINNAMON**  
**1/2 TSP. NUTMEG**  
**1/2 TSP. ALLSPICE**  
**1 TSP. VANILLA EXTRACT**  
**1 CUP CHOPPED PECANS**  
**2 CUPS READY-TO-EAT PRUNES (CHOP)**

Mix the oil, sugar & eggs in a mixing bowl. Add cinnamon, nutmeg, allspice & vanilla. Add 1 cup flour, then buttermilk. Mix well, then add remaining flour and mix for 2 minutes.

Stir in chopped prunes and nuts. Pour batter into a greased 13x9x2" cake pan. Bake at 300 degrees for 45 minutes, then let cool. Dust with confectioner's sugar or frost with cream cheese icing.

*(Serves 16-20).*

*"This cake is packed with fruit and raisins. It is best to make it in a sheet pan and not for a layer cake. This is an old timer favorite!"-Tammy*