

Eggless Butterless Spice Cake (Vegan, Nut-Free)

Serves: 12

Ingredients:

1 cup white sugar
2 tablespoons non-hydrogenated shortening (such as Earth Balance)
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground allspice
1/2 teaspoon salt
1 cup raisins
1 1/2 cups water
1 teaspoon baking soda
2 cups all-purpose flour
1 teaspoon baking powder

Directions:

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 8 or 9 inch square cake pan.

In a saucepan over medium high heat combine; the sugar, shortening, ground cinnamon, ground nutmeg, ground allspice, salt, raisins, and water bring to a boil and continue boiling for 5 minutes. Remove from heat and let cool.

Sift the flour, baking powder and baking soda together. Add the flour mixture to the cooled raisin mixture. Stir until just combined. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 20 minutes.