

Tennessee Prune Cake

written by The Recipe Exchange | November 16, 2014

Ingredients

2 cups self-rising flour
2 1/2 cups granulated sugar – divided
1 tsp. salt
1 tsp. ground cinnamon
1 tsp. allspice
1 tsp. ground nutmeg
1 1/2 tsp. baking soda – divided
3 eggs
1 1/2 cups buttermilk – divided
1 cup vegetable oil
1 tsp. vanilla extract
16 oz. jar pitted prunes – drained
6 Tbls. margarine

Directions

In a bowl, combine flour, 1 1/2 cups sugar, salt, cinnamon, allspice, nutmeg, and 1 tsp. baking soda; set aside.

With an electric mixer on low speed, beat together eggs, 1 cup buttermilk, oil, and vanilla; slowly beat in dry mixture; fold in prunes.

Pour batter into a greased 13" X 9" X 2" baking pan.

Bake in a 350 oven for 35-40 minutes, or until a toothpick inserted in center comes out clean.

In a saucepan, stir together 1/2 cup buttermilk and 1/2 tsp. baking soda; add margarine and 1 cup sugar to pan; heat over medium-high heat, stirring often, until mixture reaches 234 degrees.

As soon as the cake comes out of the oven, poke hole in it with a fork and pour prepared glaze evenly over the top.

Store covered in the refrigerator for up to 1 week.