

Meals from Your Market

Chef Nancy's Green Tomato Cake

INGREDIENTS:

- 2 1/4 C sugar
- 1 C vegetable oil
- 3 eggs
- 2 teaspoons vanilla
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1 cup chopped walnuts
- 1 cup raisins

PREPARATION: Heat oven to 350. Beat together eggs, oil, sugar and vanilla on medium for 2 minutes. In another bowl, combine all dry ingredients. Using a whisk, blend dry ingredients together. Add walnuts, raisins and green tomatoes. Add dry mixture to wet mixture a third at a time, mixing briefly after each addition. Grease a 9-by-13-inch pan. Pour batter into pan. Bake at 350 for 50-60 minutes or until a toothpick comes out clean. Let cool and frost with your favorite cream cheese frosting.

Recipe from Chef Nancy Rutledge

