

## *Tomato Soup Spice Cake*

*Betty Gore's recipe from the 1940s*

Preheat oven to 350°.

2 large eggs  
1-1/3 cups granulated sugar  
1 stick butter softened to room temperature  
2 cups flour  
4 teaspoons baking powder  
1 teaspoon baking soda  
1-1/2 teaspoons allspice  
1 teaspoon cinnamon  
1/2 teaspoon cloves  
1/8 teaspoon nutmeg  
1 can Campbell's tomato soup  
1/4 cup water  
1 cup raisins



Cream the first three ingredients until smooth. Add flour, baking powder, baking soda, allspice, cinnamon, cloves and nutmeg. Mix well. Add soup and water. Mix on low speed until well blended; mix on medium speed for 2 minutes. Fold in raisins.

Pour into prepared pan(s).  
Bake 9 x 13 pan 40-45 minutes.  
Bake layers 33-38 minutes.  
Bake cupcakes 15-18 minutes. Makes about 18 cupcakes.

Cool thoroughly before frosting.

## *Cream Cheese Frosting*

1 - 8 oz. block softened cream cheese  
1 stick butter softened to room temperature  
2 teaspoons vanilla  
3-4 cups sifted powdered sugar

Using an electric mixer cream together cream cheese and butter until smooth. Add vanilla and mix well. Add 1 cup of sifted powdered sugar at a time and mix thoroughly after each addition.