

**Subject:** Recipe!

**From:** Meg Nicholls <petermeg@internode.on.net>

**Date:** 16/07/2021 Friday, 3:11 pm

**To:** Frank Argus <frank.argus@optusnet.com.au>

Hi Frank,

I just remembered I promised Wendy the recipe from today! If you would post it up please?

Thanks,

Meg

### **JACK HORNER CAKE**

1 cup prunes (dried)	1 tspn each: cinnamon
1 cup boiling water	nutmeg, ground cloves
2 cups plain flour	1/2 cup vegetable oil
1 1/2 cups sugar	3 eggs
salt	1 cup chopped walnuts(optional)
1 1/4 tspns bicarb soda	

Pour boiling water over prunes and let stand 2 hours. Remove stones when cold.

This is much easier once they are softened in water.

Blend dry ingredients, add prune mixture and all other ingredients.

Mix thoroughly and beat 2 mins. on medium speed in mixer.

Or it can be made in food processor.

Pour into greased and lined pan 30cm x 24cm (13" x9"), or 2 20cm (8") sandwich pans.

Bake at 180C (350F) for approx. 30 mins small pans, and 45-50 mins large pan.

Ice with lemon flavoured butter icing.