

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box :

One of our favorite recipes:



Grandma's Raisin Cake

A dense cake that is perfect with tea.

Ingredients:

½ lb butter
1 1/3 C granulated sugar
1 Tbsp lemon juice
1 tsp vanilla
4 eggs
2 ½ C white flour
Raisins

Directions

1. Cream butter and sugar until thoroughly combined.
2. Add eggs and liquid.
3. Fold in flour until doughy.
4. Add raisins (as many or as few as desired).
5. Pour into two loaf pans (or use one double long loaf pan if you have one).
6. Bake at 325 °F for 1 ½ to 2 hours (until a knife inserted in the center of the cake comes out clean).

NOTE: This cake freezes really well.

