

## **Canadian War Cake (Argonaut recipe)**

*“large cake”*

**2 c brown sugar**

**1 packet seedless raisins (I used a cup)**

**2 c hot water**

**2 Tbsp lard**

**1 tsp ground ginger**

**1 tsp cloves**

**1 tsp salt**

**3 c flour**

**1 tsp baking soda**

**1 tsp hot water**

**Boil the sugar, raisins, lard, spices and salt in two cups of water. Allow to boil five minutes. Remove from heat and cool. When room temperature, dissolve baking soda in 1 teaspoon hot water. Add to mixture. Stir in flour.**

**Bake in a “meat tin” (a loaf pan?) for 40-50 minutes at 375/190.**