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.