



Old Fashioned Prune Cake

Savannah · 28/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

This is a very moist and rich cake A little troublesome but well worth it

Ingredients

- - 1 cup vegetable oil - 3 eggs - 1 ½ cups white sugar - 2 cups all-purpose flour - 1 teaspoon baking soda - 1 teaspoon salt - 1 teaspoon ground allspice - 1 teaspoon ground cinnamon - 1 teaspoon ground nutmeg - 1 cup buttermilk - 1 ¼ teaspoons vanilla extract - 1 cup prunes
- pitted and chopped - 1 ½ cups chopped pecans - ¾ cup butter - ¾ cup buttermilk - 1 ½ teaspoons dark corn syrup - 1 ½ cups white sugar - 2 teaspoons vanilla extract

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour Bundt or tube pan. In a medium bowl
2. mix together flour
3. soda
4. salt
5. allspice
6. cinnamon and nutmeg. Set aside. In a large bowl
7. combine oil
8. eggs and 1 1/2 cup sugar. Beat 2 minutes at medium speed. Add flour mixture
9. alternating with 1 cup buttermilk
10. starting and ending with dry ingredients. beat well after each addition. Stir in prunes
11. pecans and 1 1/4 teaspoon vanilla. Pour into greased and floured bundt or tube pan and bake at 350 degrees F (175 degrees C) for 1 hour or until a toothpick comes out clean when inserted in the center. Make large
12. deep holes in hot cake and pour topping in holes and on top of cake a little at a time
13. giving it time to soak in. For the topping: In saucepan
14. over medium heat
15. cook butter
16. 3/4 cup buttermilk
17. corn syrup and 1 1/2 cup sugar until sugar and butter melt. Remove from heat and add 2 teaspoons vanilla and stir.