

Prune Cake

Savannah · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 25 mins

Description

This was the cake I asked my mother to bake me for my birthday each year Most people would turn up their noses at any food with prunes in it but oh are they wrong This cake is wonderful When my mother had to go to the nursing home I found her recipe written in the back of an old cookbook I was so excited and have been baking it ever since In fact then I started making it for her By the way I lost my Little Mama when she was 95 years old She was a wonderful cook and passed it down to me

Ingredients

- - 1 cup pitted prunes - ½ cup water - 2 cups all-purpose flour - 1 ½ cups white sugar - 1 tablespoon ground allspice - 1 teaspoon baking soda - 1 teaspoon ground nutmeg - 1 teaspoon ground cinnamon - ½ teaspoon salt - 1 cup vegetable oil - 1 cup buttermilk - 2 eggs
- lightly beaten - 1 ½ cups chopped pecans - 1 cup white sugar - ½ cup margarine - ½ cup buttermilk - 2 tablespoons corn syrup
- such as Karo - 1 teaspoon vanilla extract

Instructions

1. Heat prunes and water in a small saucepan over medium-high heat to a boil; reduce heat to low
2. and simmer until prunes tender
3. about 5 minutes. Drain and set aside. Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a fluted tube pan (such as a Bundt). Whisk flour
4. 1 1/2 cups sugar
5. allspice
6. baking soda
7. nutmeg
8. cinnamon
9. and salt together in a mixing bowl. Combine vegetable oil
10. 1 cup buttermilk
11. and eggs in a separate bowl; stir into flour mixture until fully incorporated. Beat in drained prunes with an electric mixer (the mixer will break them up a bit). Stir in chopped pecans; pour into the prepared pan. Bake in the preheated oven until a tester comes out clean
12. about 45 minutes. Let cake cool on a wire rack at least 10 minutes. Meanwhile
13. combine 1 cup sugar
14. margarine
15. 1/2 cup buttermilk
16. corn syrup
17. and vanilla extract in a saucepan; bring to a boil over medium-high heat. Boil icing for a full 5 minutes
18. stirring occasionally. Invert cake onto a platter; pour hot icing over top.