

Magic Tomato Soup Cake

Ingredients

2 tbs butter or margarine
1 cup sugar
2 cup sifted cake flour
1 tsp cloves
1 tsp cinnamon
1 tsp nutmeg
1 tsp baking soda
1/4 tsp salt
1 can (10 oz) tomato soup

Directions

Preheat oven to 350 F.
Cream butter & sugar well.
Sift flour; measure; resift 3 times with spices, salt.
Alternately add dry ingredients with soup-soda mixture.
Pour into greased loaf pan. (Size important; about 8-1/4 x 4-1/2 x 2-1/2).
Bake 50 to 60 minutes until cake tester comes out clean.
If you want to frost the cake, let it cool completely first. (Frosting calories not included in calorie count below.)

Recipe from myretrorecipes.com

Links: <https://linktr.ee/myretrorecipes>