

# Green Tomato Cake II

## Ingredients

---

1 T salt  
1/4 c butter  
1 c sugar  
1 egg  
1 c flour  
1/2 t cinnamon  
1/2 t nutmeg  
1/2 t baking soda  
1/4 c raisins + chopped walnuts  
(1/4 cup each)  
2 c green tomatoes, chopped small

## Instructions

---

Preheat oven to 350. Grease an 8x8 Pyrex or other baking dish. (If you double the recipe, use a 9x13 baking dish.) Chop tomatoes and place in bowl, sprinkle 1 tbsp of salt on top, let sit for 10 minutes. (I cut most of the seeds out of the tomatoes, but there weren't many, the rest washed away when I rinsed the tomatoes.) In a large bowl, cream butter & sugar together. Add egg and mix until creamy. Mix flour, cinnamon, nutmeg & baking soda together in separate bowl. Add raisins & nuts, mix. Add dry ingredients to wet and stir thoroughly. The batter will be stiff. Rinse tomatoes and add to batter, stir until completely mixed. Plop into baking dish (it didn't pour, it plopped). Spread out in pan. Bake for 40-45

# Green Tomato Cake II

minutes, or until toothpick inserted in center comes out dry.</p><p>I cut it into 16 small squares. You'll want to double the recipe to get a larger serving size.</p><p>&nbsp;</p>