

Cinnamon Rasin Coffee Cake

2 cups raisins

½ cup veg. oil

2 cups sugar

1 tsp ground cinnamon

1 tsp ground nutmeg

½ tsp salt

2 cups water

1 cup cold water

4 cups all purpose flour

1 tsp ground cloves

1 tsp baking soda

Boil raisins & 2 cups water for 15 mins. Remove from heat. Add oil & cold water to the raisins. Set aside.

Mix sugar, flour, spices, baking soda, & salt in large bowl. Add the raisin mixture & stir just until mixed. Pour into a greased & flour 9x13 pan & bake for 1 hr. in a preheated 350 oven. Done when toothpick comes out clean.