



Ingredients:

1 CAN CREAM-STYLE CORN
1/2 CUP PACKED BROWN SUGAR
3/4 CUP SUGAR
3 EGGS
1 CUP VEG OIL
1 T BAKING POWDER
2-1/4 CUP FLOUR
1 t BAKING SODA
1 t SALT
1 t CINNAMON
1/2 CUP RAISANS
1/2 CUP CHOPPED NUTS

Directions

Combine corn and sugars, add eggs and oil. Beat well.

Combine all dry ingredients, add to batter. Mix well. Stir in raisins and nuts.

Pour into greased 13 x 9 x 2 baking pan. Bake 30-35 minutes at 350° (or until cake tests done). Cool thoroughly.

CARAMEL FROSTING

Ingredients:

4 T Butter
1/2 Cup Sugar
1/4 Cup Milk
2-3 Cups Sugar

Directions

Boil butter and sugar over medium heat. Remove from heat and add milk. Stir in sugar until desired consistency. Frost cooled cake.