

# Tomato Soup Cake

350° 30-35 min  
9x9 pan

1 10.75oz can tomato soup  
1 t. baking soda  
1/3 c butter  
1 egg beaten

1 1/2 c flour  
1/2 t salt  
1 t cinnamon  
1/2 t nutmeg  
1/2 t ginger  
1 c raisins

icing  
1/2 c. butter  
1/2 c. brown sugar  
1 c. condensed milk  
1 t vanilla  
1/2 t sea salt fine

Whisk soup & soda

Other bowl - cream butter & sugars til light & fluffy; add egg & mix;  
add soup & beat then sift dry ingred & combine well. Stir in raisins

Icing

Melt butter in heavy sauce pan; add rest & let boil 6-10 min  
stirring constantly. Let cool slightly Pour over cake while still warm

Allow to cool completely before serving