

Tomato Soup Mystery Cake

Recipe courtesy of **Catie Baumer Schwalb of Catfish & Onion**

As noted by Mrs. A. Kuehnemund, Detroit, MI, 1932.

Cake Ingredients

- 1 can (10.75 oz) of Campbell's tomato soup
- 1/2 cup (1 stick) of unsalted butter or other shortening, melted
- 1 cup sugar
- 1/2 teaspoon vanilla extract
- Pinch of salt
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon ground clove
- 1 teaspoon grated nutmeg
- 1 teaspoon ground cinnamon
- 1 cup chopped nuts
- 2 cups all-purpose flour



Cake Directions

Heat oven to 325° F. Grease a 9"x5" loaf baking pan. In a large bowl, either with a stand mixer or a whisk, combine the tomato soup and melted butter. Add the sugar and vanilla and mix well. In a separate medium bowl, sift together the salt, baking powder, baking soda, clove, nutmeg, cinnamon and flour. Add the dry ingredients in stages to the wet ingredients, until just combined, being careful not to over mix. Add chopped nuts. Bake in the oven for approximately 45 minutes, until baked through with no wet batter remaining—testing with a toothpick or cake tester. Cool before frosting or slicing.

Cream Cheese Frosting Ingredients and Directions

- 2 tablespoons unsalted butter, room temperature
 - 8 oz cream cheese
 - 2 teaspoons milk
 - 1/4 teaspoon vanilla extract
 - 3 cups powdered sugar, sifted
- Cream together the butter, cream cheese, milk and vanilla. Slowly add the powdered sugar in stages until evenly combined.

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Spice Cake

Recipe courtesy of **Catie Baumer Schwalb of Catfish & Onion**

Page 56, *Detroit Times Cookbook, A Book of Practical Recipes for the Housewife, 1932 Edition.*

Ingredients

1/2 cup butter

1 cup sugar

2 eggs, beaten

2-1/2 cups flour

1/4 teaspoon salt

1/2 teaspoon ginger

1/4 teaspoon ground nutmeg

1/4 teaspoon ground cloves

1/2 teaspoon cinnamon

1 teaspoon chopped candied citron

1 teaspoon grated lemon rind

1/2 cup raisins

1/2 cup currants

1/2 cup milk

1/2 teaspoon baking soda

Cake Directions

Cream the sugar with the butter. Add the beaten eggs. Sift a little flour over the fruit and sift the rest with the spices and salt. Add the spices and salt and flour to the egg-sugar mixture and stir well together. Dissolve the soda in a little milk. Add to the mixture and then add the floured fruit alternating with the milk. Stir all until smooth and bake in a deep cake pan for one hour in a moderate oven.

See frosting ingredients and directions on reverse side.



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