



Verity Mum's Prune Cake

1 cup boiling water	1/2 cup cooking oil
3 eggs	1 cup chopped nuts
2 cups of self-raising flour	1 tsp salt
1 1/2 cups sugar	1 1/2 tsp baking soda
1 tsp cinnamon	1 tsp nutmeg
1 tsp powdered cloves	1 cup VERITY PITTED PRUNES

Streusel topping

1/2-cup brown sugar
2 tbsp flour
2 tbsp softened butter

Pour boiling water over chopped Verity prunes and let stand 2 hours.
Preheat oven to 350 F and grease 1 (9 x 13-inch) baking pan.
Sift dry ingredients into a large mixing bowl. Add Verity prunes, oil and eggs.
Blend thoroughly; beat 2 minutes at medium speed.
Pour into prepared pan. Sprinkle with Streusel topping and chopped nuts.
Bake for 35 minutes or until done.

Streusel topping: Mix topping ingredients until crumbly.