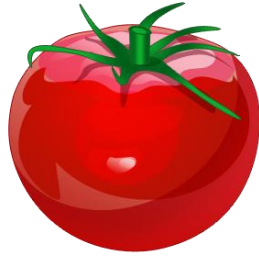


How to Make Green Tomato Cake



- 2 1/4 cups sugar
- 1 cup vegetable oil or melted shortening
- 3 eggs
- 2 teaspoons vanilla
- 3 cups flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg

Preheat oven to 350°. In mixing bowl, beat sugar, vegetable oil or shortening, eggs and vanilla until smooth and creamy. Sift together the flour, salt, baking powder, cinnamon and nutmeg; slowly beat into egg mixture. Blend well. Stir in pecans, raisins and tomatoes.

Pour into greased 9x13-inch pan. Top with coconut if desired. Bake for one hour, or until a wooden pick or cake tester inserted in center comes out clean. .

Serves 12.