Ginger-Prune Upside-Down Cake

Makes: 12 servings

Ingredients

Ginger-Prune Topping

- 2 tablespoons butter
- ¾ cup sugar
- ½ cup water
- 1 teaspoon ginger, finely minced
- 2 cups cooked prunes, halved
- ½ cup chopped pecans (optional)

Cake Batter

- ¾ cup sugar
- ¼ cup shortening
- ½ cup butter
- ½ cup dark molasses
- 2 eggs
- 2 cups flour
- 2 teaspoons ginger, finely minced
- 1 teaspoon cinnamon
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¾ cup boiling water

Directions

1. Preheat oven to 325°F.
2. Make the ginger-prune topping: Melt 2 tablespoons butter in fry pan (that can be put in the oven) or heavy baking pan. Stir in ¾ cup sugar, ½ cup water, and 1 teaspoon ginger. Add 2 cups cooked prune halves and chopped pecans, if you like.
3. Mix sugar, shortening, and butter until creamy. Add molasses and eggs. Mix well.
4. Mix rest of dry ingredients together. Add to creamy mixture.
5. Add boiling water and mix well.
6. Pour batter over ginger-prune topping.
7. Bake for 1 hour and 15 minutes.
8. To remove cake, run knife around sides of cake and turn pan quickly over a large plate.

Recipe from: *Favorite American Recipes: A Collection of Classics from Around the Country*, 1974, adapted by the USDA Food and Nutrition Administration.

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