



## **Ingredients:**

1 CAN CREAM-STYLE CORN  
1/2 CUP PACKED BROWN SUGAR  
3/4 CUP SUGAR  
3 EGGS  
1 CUP VEG OIL  
1 T BAKING POWDER  
2-1/4 CUP FLOUR  
1 t BAKING SODA  
1 t SALT  
1 t CINNAMON  
1/2 CUP RAISANS  
1/2 CUP CHOPPED NUTS

## **Directions**

Combine corn and sugars, add eggs and oil. Beat well.

Combine all dry ingredients, add to batter. Mix well. Stir in raisins and nuts.

Pour into greased 13 x 9 x 2 baking pan. Bake 30-35 minutes at 350° (or until cake tests done). Cool thoroughly.

## **CARAMEL FROSTING**

### **Ingredients:**

4 T Butter  
1/2 Cup Sugar  
1/4 Cup Milk  
2-3 Cups Sugar

### **Directions**

Boil butter and sugar over medium heat. Remove from heat and add milk. Stir in sugar until desired consistency. Frost cooled cake.