Tomato Spice Cake

Amount one 9x13 or two 8x8s
Time 1 hr

Ingredients

- 2 lbs ripe tomatoes (2 2/3 cups blended)
- 4 eggs
- 2 cups sugar
- 1/4 cup molassese
- 1/4 cup vegetable oil
- 1/2 cup applesauce
- 4 cups flour
- 2 tsp baking soda
- 1 1/2 tsp salt
- 2 1/2 tsp cinnamon
- 2 1/2 tsp nutmeg
- 1 1/2 tsp ginger

Steps

1. Preheat oven to 350 F.
2. Puree tomatoes until smooth.
3. Mix eggs, sugar, molasses.
4. Add oil and applesauce.
5. Add all dry ingredients.
6. Mix in dry stuff and fold in tomato puree at the same time.
7. Put in a 9x13 or two 8x8 pans.
8. Bake for 35-45 min or until done.

Notes

Cream cheese frosting or lemon glaze