



## Harvest Raisin Cake

Makes 24 Child Sized Portions

*Preparation time: 15 minutes*

*Cooking time: about 40 minutes*

*Preheat oven to 350°F (180°C)*

**Common allergens: egg, wheat**



### Equipment List

- Large bowl
- Measuring cups and spoons
- Medium bowl
- Mixing spoon(s)
- Liquid measuring cup
- Can opener
- 13-by-9-inch (3.5-L) baking pan, lightly greased

Calories	135 calories
Total Fat	4 g
Carbohydrate	23 g
Fibre	2 g
Protein	2 g

### What You Need

INGREDIENTS	AMOUNTS	METRIC
Granulated sugar	1 ½ cups	375 mL
Whole wheat flour	1 cup	250 mL
All-purpose flour	1 cup	250 mL
Baking powder	2 tsp.	10 mL
Baking soda	1 tsp.	5 mL
Salt	½ tsp.	2 mL
Ground cinnamon	1 ½ tsp.	7 mL
Ground cloves	¼ tsp.	1 mL
Ground nutmeg	¼ tsp.	1 mL
Ground ginger	¼ tsp.	1 mL
Eggs	4	4
Pumpkin puree (not pie filling)	1 can, 14 oz.	398 mL
Olive or canola oil	½ cup	125 mL
High-fibre bran cereal	1 cup	250 mL
Raisins	1 cup	250 mL

### Instructions

1. In a medium bowl, combine sugar, flours, baking powder, baking soda, salt and spices.
2. In a large bowl, beat eggs, pumpkin, oil and cereal. Add flour mixture, mixing just until combined. Stir in raisins.
3. Spread evenly in lightly greased or non-stick 13-by-9-inch (3.5-L) baking pan. Bake in preheated oven for about 40 minutes or until tester inserted in centre comes out clean. Cool completely on wire rack.

*Recipe taken from Bake Better Bites*