

Green Tomato Cake

Ingredients

- 2 ¼ cups sugar
- 1 cup (250 gm) butter, softened
- 3 eggs
- 2 tsp vanilla extract
- 3 cups plain flour
- 1 tsp salt
- 1 tsp baking powder
- 1 tsp cinnamon
- ½ tsp nutmeg
- 1 cup chopped pecans or walnuts (optional)
- 1 cup sultanas
- 2 ½ cups diced green tomatoes

Directions

1. Preheat oven to 350 degrees F
2. In a mixing bowl, beat sugar, butter, eggs and vanilla until smooth and creamy.
3. Sift together the flour, salt, baking powder, cinnamon and nutmeg
4. Slowly beat into the egg mixture
5. Stir in pecans, raisins and green tomatoes
6. Pour into a greased and lined 23cm x 30cm pan and top with coconut if desired.
7. Bake for one hour or until skewer inserted into the centre comes out clean.