

Mrs. Raymond Schenk's Pumpkin Cake
Gloria Longhi, 1960's.
Dan Longhi, 2007.

Sugar	2 cups
Vegetable oil	1¼ cups
Pumpkin puree	1½ cups
Eggs	4
Flour	3 cups
Cinnamon	2 teaspoons
Baking powder	2 teaspoons
Baking soda	2 teaspoons
Salt	1 teaspoon
Black raisins	½ cup
Golden raisins	½ cup
Chopped walnuts	1 cup

Preheat oven to 350F.

Blend sugar, oil, pumpkin. Beat well at medium speed.

Beat in eggs one at a time.

Sift together flour, cinnamon, baking powder, baking soda, salt.

Fold into wet stuff. Stir in raisins and nuts.

Pour into 10-inch greased tube or Bundt pan.

Bake 1¼ hours or until done. Do not open oven door for one hour, or else.

Let cool some. Turn onto rack.