

From the kitchen of David and Jennifer Deaven

1. Place (A) in saucepan, bring to boil and remove from
1/2C prune juice
1/2C baking soda
1/2C heavy cream
1T honey
1C sugar
- D: 3T butter
- C: 1 1/2C flour
1T baking soda
1T nutmeg
1T cloves, ground
1T cinnamon, ground
1/2C plain yogurt
3 eggs
1 1/4C sugar
- B: 2T butter
1C prune juice
- A: 2C prunes



Desserts/Travelers Delight Cake

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- heat. Reserve and cool for at least 10 minutes.
2. Combine (B) in stand mixer, and cream. Add (A) and (C), mixing until reaching a smooth batter with prune chunks.
 3. Place into greased 9x13 pan, bake 350F for 35 minutes or until toothpick in center of cake comes out clean.
 4. Combine (D) in saucepan, stir over medium heat until boiling. Reduce heat to medium low and allow to cook down almost to soft candy stage. Cool slightly, then pour over cake and allow to cool completely.
- Servings: 12

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