

Green Tomato Cake

Ingredients:

- **3 cups chopped green tomatoes (pulsed in processor)**
- **1/2 cup softened butter**
- **1/2 cup vegetable oil**
- **1 cup white sugar**
- **1 cup packed brown sugar**
- **3 large eggs**
- **1/3 cup sour cream**
- **3 cups all-purpose flour**
- **1 tsp baking powder**
- **1/2 tsp baking soda**
- **1 tsp salt**
- **1 1/2 tsp Chinese Five Spice or substitute:**
 - **1/2 tsp cinnamon**
 - **1/2 tsp nutmeg**
- **2/3 cup chopped walnuts**
- **1/2 cup raisins (optional)**

Instructions:

- 1. Preheat oven to 350°F.**
- 2. Cream butter, oil, and sugars until smooth. Add eggs one at a time, then sour cream.**
- 3. Mix dry ingredients in separate bowl, then combine with wet ingredients.**
- 4. Fold in tomatoes, walnuts, and raisins.**
- 5. Grease a bundt or 9×13 pan with butter. Pour in batter.**
- 6. Bake for 55–60 minutes. Cool 10 minutes before cutting.**