

# Tomato Spice Soup Cake – Lily Mungham

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2 cup flour  
1 1/2 cup white sugar  
4 tsp baking powder  
1 tsp baking soda  
1 tsp all spice  
1 tsp cinnamon  
1/2 tsp mace  
1/2 tsp ginger  
10 oz can condensed tomato soup  
1/2 cup soft margarine  
2 eggs  
1/4 cup cold water

Combine all dry ingredients in a bowl. Add tomato soup and margarine. Beat well. Add eggs and water. Mix well.

Pour into greased and lightly floured tins or cake pan.

Bake at 350 (35 minutes for cake, less for muffins). Cake should spring back when lightly touched.

## Vanilla Sauce

1/2 cup white sugar  
1 Tbsp cornstarch  
1 cup boiling water  
2 Tbsp butter  
1 tsp vanilla  
Few grains of salt

Mix sugar and cornstarch. Add hot water and mix. Boil for 5 minutes until thick. Remove from heat. Add butter, vanilla, salt. Serve hot.