

Tomato Soup Cake

INGREDIENTS

CAKE

- 2 cups flour
- 1 tbsp baking powder
- 1 tsp Allspice
- 1.5 tsp cinnamon powder
- ½ tsp nutmeg
- ½ cup butter, softened
- 1 cup sugar
- ¼ cup raisins
- ¼ cup chopped walnuts

- 2 eggs
- ½ cup milk
- 1 can Campbell's® Condensed Tomato Soup
- 1 tsp vanilla extract

ICING

- 8 oz cream cheese
- ¾ cup icing sugar



PREPARATION

1. Mix all the dry ingredients together until evenly combined.
2. In another bowl, beat the butter until it is soft, then gradually mix in the egg and milk. Beat until well blended.
3. Add the flour mixture and beat on low until well combined.
4. Bake for 20 – 25 minutes at 350°F.
5. Blend the cream cheese and powdered sugar until smooth.
6. Allow the cake to cool before adding the icing.