

Sausage Cake

1 lb. Pork sausage	1 tsp. Baking powder
1 ½ cups firmly packed brown sugar	1 tsp. Pumpkin pie spice
1 ½ cups sugar	1 tsp. Baking soda
2 eggs, lightly beaten	1 cup cold strong coffee
3 cups sifted flour	1 cup raisins
1 tsp. Ginger	1 cup chopped walnuts (optional)

In mixing bowl, combine meat and sugars and stir until

mixture is well blended. Add eggs and beat well. Onto piece of waxed paper, sift flour, ginger, baking powder and pumpkin pie spice. Stir baking soda into coffee. Add flour mixture and coffee alternately to meat mixture, beating well after each addition. Pour boiling water over raisins and let stand about 5 minutes; drain well and dry raisins in cloth. Fold raisins and walnuts into cake batter. Turn batter into well greased and floured Mini-BUNDT[®] Pan. Bake 1 ½ hours at 350° or until done. Cool 15 minutes in pan before turning out.