

## Green Tomato Cake

2 1/4 cups sugar  
1 cup vegetable oil or melted shortening  
3 eggs  
2 teaspoons vanilla  
3 cups flour  
1 teaspoon salt  
1 teaspoon baking powder  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1 cup pecans or walnuts  
1 cup raisins  
2 1/2 cups diced green tomatoes  
coconut (optional)

Preheat oven to 350°. In mixing bowl, beat sugar, vegetable oil or shortening, eggs and vanilla until smooth and creamy. Sift together the flour, salt, baking powder, cinnamon and nutmeg; slowly beat into egg mixture. Blend well. Stir in pecans, raisins and tomatoes.

Pour into greased 9x13-inch pan. Top with coconut if desired. Bake for one hour, or until a wooden pick or cake tester inserted in center comes out clean.