



## Papaya Cake

½ cup Shortening  
1½ cup Sugar  
2 Eggs  
2 cups diced Papaya  
3 cups Flour  
2 teaspoons Soda  
1 teaspoon Salt  
1 teaspoon Cinnamon  
½ teaspoon Nutmeg  
¼ teaspoon Ginger  
2 tablespoons Water  
1 teaspoon Lemon Juice  
1 cup Raisins

Preheat electric oven at 350°F. Grease and flour a 13x9x2-inch pan. In large bowl of electric mixer, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Add papaya and beat well. Sift flour with soda, salt and spices. Stir into papaya mixture. Add water and lemon juice. Fold in raisins. Pout into prepared pan. Bake for 40 to 50 minutes.

Yield: 16 servings