

## **Saigon Cinnamon Tomato Soup Cake**

### **Ingredients**

- 4 tablespoons unsalted butter, or shortening, softened
- 1 cup granulated sugar
- 1 large egg, well beaten
- 1 can condensed tomato soup 10 3/4 oz size
- 1 teaspoon baking soda
- 1 1/4 cup unbleached\_all-purpose flour
- 1/4 hazelnut meal/flour
- 1/2 teaspoon baking powder
- 1/2teaspoon ground cloves
- 1/2 teaspoon Saigon cinnamon
- 1/2 teaspoon nutmeg
- 1/4 cup fruit juice
- 1/2 cup raisins, optional
- 1/2 cup dates
- 1/2 cup apricot

### **Directions**

1. Preheat oven to 350°F. spray a 9" round cake pan, or 9" x 2" with cooking spray.
2. Line pan with a parchment circle and spray again.
3. Cream butter and sugar in large bowl. Add egg and mix well.
4. Combine baking soda with undiluted soup in can. Let foam for 1 minute.
5. Pour soup mixture into butter/sugar/egg and blend well.
6. Mixture will look slightly curdled. This is normal.
7. In a small bowl combine flour, hazelnut meal, baking powder and spices.
8. Whisk well and add to tomato soup mixture.
9. Beat together for 1 minute on medium speed.
10. Add fruit juice
11. Blend well, 2 -3 minutes. Until creamy texture
12. Pour into prepared pan and bake for 30-35 minutes.
13. Cool on wire rack
14. Top serving with Cool Whip or Ready Whip ice as desired.