

# The Last Green Valley Tomato Cake

"This is a moist, spice-type cake...a good way to use some of those extra green tomatoes before frost hits. Sprinkle the finished cake with confectioners' sugar or frost with your favorite caramel or cream cheese frosting."

## Ingredients

- 4 cups chopped green tomatoes
- 1 tablespoon salt
- 1/2 cup butter
- 2 cups white sugar
- 2 eggs
- 2 cups all-purpose flour
  
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup raisins
- 1/2 cup chopped walnuts



## Directions

1. Place chopped tomatoes in a bowl and sprinkle with 1 tablespoon salt. Let stand 10 minutes. Place in a colander, rinse with cold water and drain.
2. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.
3. Cream butter and sugar. Add eggs and beat until creamy.
4. Sift together flour, cinnamon, nutmeg, soda and 1/4 teaspoon salt. Add raisins and nuts to dry mixture; add dry ingredients to creamed mixture. Dough will be very stiff. Mix well.
5. Add drained tomatoes and mix well. Pour into the prepared 9 x 13 inch pan.
6. Bake for 40 to 45 minutes in the preheated oven, or until toothpick inserted into cake comes out clean.

# The Last Green Valley

## Tomato Fun Facts:



- Because the tomato has seeds and grows from a flowering [plant](#) botanically it is classed as a fruit not a vegetable.
- There are more than 7500 tomato varieties grown around the world.
- The biggest tomato fight in the world happens each year in the small Spanish town of Buñol. The festival called La Tomatina, involves some 40,000 people throwing 150,000 tomatoes at each other.
- It's thought that tomatoes originated in Peru, where their Aztec name meant, "plump thing with a navel."
- According to the U.S. Department of Agriculture, Americans eat between 22- 24 pounds of tomatoes per person, per year. (More than half of those munchies are ketchup and tomato sauce.)

Draw a face on your tomato!

