

RAISIN MATROMONIAL CAKE

2 CUPS FLOUR	1 cup brown sugar
2 cups oatmeal	1 cup shortening
1 tsp salt	$\frac{1}{2}$ cup chopped walnuts
1 tsp baking powder	

Mix dry ingredients, rub in the shortening and add walnut
Spread half crumbs in a greased 9x13 pan
Cover with raisin filling and then remainder of crumbs.
Bake 350 for 40 minutes.

Raisin filling: Cook 2 cups raisins in 2 cups water.
Add $\frac{1}{2}$ cup sugar, thicken with 1 package lemon pie
filling.

This cake is also good baked with a meringue of 3 egg
whites and $\frac{1}{4}$ cup brown sugar.