

## British Victory Cake

### Ingredients:

- 3 tablespoons butter (1 1/2 oz), plus more for the pan
- 2 cups seedless raisins
- 2 cups cold water
- 2 cups granulated sugar
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon allspice
- 1/2 teaspoon cinnamon
- 1/4 teaspoon ground cloves
- 3 tablespoons cocoa powder

### Directions:

1. Preheat the oven to 350°F (176°C). Butter and flour a 10-inch (25-cm) tube pan.
2. In a medium saucepan over medium heat, combine the butter, raisins, water, and sugar.
3. Bring to a boil and cook for 5 minutes.
4. Remove from heat and let cool.
5. In a medium bowl, sift together the flour, baking soda, baking powder, salt, spices, and cocoa powder.
6. Add the dry mixture to the cooked raisin mixture and stir to thoroughly combine. Pour into the prepared tube pan.
7. Bake for 1 1/2 hours, covering with foil during the last 30 minutes to prevent burning.
8. Let cool slightly, then invert pan and shake gently to release the cake.
9. Let cool completely before serving.