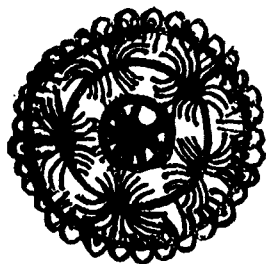



# FLAVORS OF PARAGUAY

## A COOKBOOK

101 AUTHENTIC PARAGUAYAN RECIPES

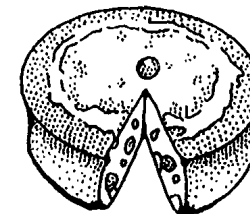


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### TORTA DE PASA (Raisin Cake)

1 tablespoon cornstarch  
½ cup of water  
¾ cup of sugar  
1 ¼ cup of raisins  
½ cup of chopped nuts  
1 ¼ lb of butter  
½ cup of dark brown sugar  
2 eggs, beaten  
2 cups sifted flour  
1 ½ teaspoons cream of tartar  
1 ½ teaspoons baking soda  
½ cup of milk  
1 teaspoon of vanilla extract



Mix the cornstarch and water in a sauce pan until smooth. Add ½ cup of the sugar and cook over low heat, stirring constantly until thick, about 5 minutes. Add the raisins and nuts. Mix lightly and set aside while preparing the batter.

Cream the butter. Add the brown sugar and the remaining white sugar, creaming until light fluffy. Add the eggs, beating well. Sift the flour, cream of tartar, and baking soda together and add alternately with the milk. Add vanilla. Mix well. Preheat oven to 375 degrees. Pour half the batter into a buttered 8-inch square pan. Spread the raisin mixture over it and cover with the remaining batter. Bake in a 375 degree oven for 25 minutes or until cake tester comes out clean. Cool, then turn out of pan. Cut in squares.

from: Waldo, Myra. *Pan American's Complete Round-the-World Cookbook*, New York, Doubleday & Company, 1954 p.429.

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