
Applesauce Cake

Sendik's Fine Foods

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2 cups all purpose flour
2 teaspoons baking soda
1 teaspoon baking powder
1 1/2 teaspoons cinnamon
1 teaspoon nutmeg, freshly grated
1/4 teaspoon ground cloves
1 cup raisins
1 cup walnuts, chopped
1 stick butter
1 large egg
1 cup sugar
2 teaspoons vanilla
2 cups applesauce
1 tablespoon confectioner's sugar

Preheat oven to 350 degrees F.

Stir together flour, baking soda, baking powder and spices.

In a separate bowl, cream together the butter and sugar until light and fluffy.

Beat in the egg and then slowly add a portion of the dry ingredients, then a little of the applesauce and continue alternating wet and dry ingredients, beginning and ending with dry ingredients.

Add the raisins, walnuts and vanilla at the end.

Turn into a greased and floured pan, and bake 35 to 40 minutes or until cake tests done. To test for doneness, insert a toothpick into the center of the cake - it should remain clean when removed.

Cool the cake in the pan.

Dust with confectioner's sugar after removing from the pan, when cake is cool.

Desserts