

# Applesauce Cake

*Barbara B Coyner*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

## **Servings: 12**

*2 1/4 cups flour  
1 jar (15 ounce) applesauce  
1 1/4 cups sugar  
2/3 cup shortening  
1/3 cup milk  
2 eggs  
2 teaspoons baking soda  
1 teaspoon cinnamon  
1/2 teaspoon salt  
1/2 teaspoon nutmeg  
1/2 teaspoon ground cloves  
1 cup seedless raisins  
1/2 cup chopped walnuts*

Preheat the oven to 350 degrees.

Into a large bowl, measure the flour, applesauce, sugar, shortening, milk, eggs, baking soda, cinnamon, salt, nutmeg and cloves. With a mixer at low speed, beat until well mixed, scraping the bowl often. Beat at high speed for 3 minutes, occasionally scraping the bowl. Stir in the raisins and nuts.

Pour the batter into a greased and floured 13x9-inch baking pan.

Bake for 40 to 45 minutes or until a toothpick comes out clean.

Cool the cake in the pan on a wire rack.

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Per Serving (excluding unknown items): 367 Calories; 16g Fat (37.3% calories from fat); 5g Protein; 54g Carbohydrate; 2g Dietary Fiber; 36mg Cholesterol; 317mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1 Fruit; 0 Non-Fat Milk; 3 Fat; 1 1/2 Other Carbohydrates.