

# Applesauce Cake

## **Ingredients:**

*1 cup of shortening*

*2 cups of sugar*

*2 eggs*

*1 teaspoon of vanilla*

*2 cups of applesauce (plain or chunky)*

*4 cups of flour, sifted*

*1 teaspoon of salt*

*1 teaspoon of baking powder*

*2 teaspoons of baking soda*

*1 Tablespoon of ground cinnamon*

*1 Tablespoon of allspice*

*1½ teaspoons of ground cloves*

*½ teaspoon of ground nutmeg*

*1 15oz box of raisins, soaked, squeezed, and chopped*



## **Instructions:**

Preheat oven to 375°F. Cream shortening and sugar. Add eggs, vanilla, and applesauce. Add flour, salt, baking powder, baking soda, cinnamon, allspice, cloves, and nutmeg. Add raisins. Pour mixture in to greased and floured tube pan. Bake 70 minutes or until toothpick inserted into cake is clean when removed. Remove and cool on rack.

Option: Soak raisins in rum for an even more delicious cake!

*Serves 12*