

Applesauce Cake

A moist old-fashioned cake. It contains no eggs, so it is suitable for those allergic to them.

Makes a 9 "cake

2 cups sifted flour	½ teaspoon baking soda
1 teaspoon baking powder	½ teaspoon salt
¾ teaspoon cinnamon	½ teaspoon nutmeg
¼ teaspoon cloves	2 tablespoons milk
1 teaspoon vanilla	1 cup applesauce
½ cup butter or margarine	1 cup firmly packed light brown sugar
¾ cup seedless raisins	¾ cup mined pecans or walnuts

Preheat oven to 350 degrees F. Sift flour with baking soda, baking powder, salt spices then set aside. Mix milk, vanilla, and applesauce. Cream butter until light, add sugar gradually, continuing to cream until fluffy. Add dry ingredients alternately with applesauce mixture, beginning and ending with the dry ingredients. Adding about 1/3 of the total at a time. Beat just until smooth, Mix raising and nuts. Spoon into an ungreased 9" pan lined with wax paper and bake 35 minutes until cake shrinks slightly from sides of pan and is springy to the touch. Cool upright in pan on a wire rack 5 minutes, then invert on rack peel of wax paper, turn right side up, and cool completely. Frost or not as desired. About 225 calories for each of 16 servings (unfrosted)