

# A RECIPE FROM CARLA NEGGERS...

## APPLESAUCE SPICE CAKE

### Ingredients

2½ c. all-purpose flour

1 tsp. salt

¼ tsp. baking powder

1½ tsp. baking soda

¾ tsp. ground cinnamon

½ tsp. ground allspice

½ tsp. ground cloves

2 c. sugar (I often use a bit less)

1½ cups unsweetened applesauce (homemade if possible!)

½ cup water

½ cup butter (preferably unsalted)

2 eggs

½ cup chopped walnuts (optional)

¾ cup raisins (optional)

### Directions

Preheat oven to 350°F (190°C). Butter and flour two 8" or 9" round cake pans or one rectangular pan. Mix first 7 dry ingredients in medium bowl. Blend sugar, applesauce, butter, eggs and water in large bowl. Add dry ingredients and combine on low mixer speed just until blended. Turn mixer to high speed for about 3 minutes. Add optional walnuts and/or raisins by hand.

Pour batter into pans and bake. Plan on about 30-35 minutes for 9-inch layers and a bit longer for 8-inch layers; 50 to 60 minutes for a rectangular pan.

When cool, frost with maple frosting (recipe below) or your favorite cream-cheese frosting.