

APPLESAUCE CAKE

Makes: 1 cake pan *

(Adapted from a family cookbook)

1/2 cup	butter
1 cup	sugar
2	eggs, beaten
1/4 tsp	cinnamon
1/4 tsp	cloves
1/4 tsp	nutmeg
1 tsp	baking soda
1-1/2 cups	flour
2/3 cup	applesauce
1 cup	raisins
1 cup	chopped nuts



1. Preheat oven to 350°F.
2. Cream butter and sugar. Add beaten eggs and mix thoroughly.
3. In another bowl, sift dry ingredients together. Add dry ingredients alternately with applesauce. Fold in nuts and raisins.
4. Pour into well-greased cake pan *. Bake 35-45 minutes at 350°F.

** I used a 9x9 pyrex dish.*