

Applesauce cake

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1 3/4 cups sifted flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon nutmeg
1 1/2 teaspoons cinnamon
1/4 teaspoon cloves
1 cup firmly packed brown sugar
1/2 cup shortening
1 egg
1 1/2 cups Musselman's Applesauce
1 cup raisins

Turn on oven and set at 350. Sift flour, baking soda, salt and spices onto wax paper. Beat brown sugar, shortening and egg in a 3 qt. bowl until light and fluffy. Mix in dry ingredients alternately with applesauce. Stir in raisins. Pour into a greased 8-inch square pan. Bake about 45 minutes, or until toothpick inserted in center of cake comes out clean. Serve warm or cool. Sift powdered sugar lightly over top before serving. Serves 9.