

Old-Fashioned Applesauce Cake

Recipe from Cortney Quinn

Here's a yummy cake recipe that had been made by my late Mother, Dorothy Harper Quinn. The recipe is from Mc Calls Cook Book, 1963

Ingredients:

2 1/2 c. sifted all-purpose flour
1 3/4 c. sugar
1/4 t. baking powder
1 1/2 t. baking soda
1 1/2 t. salt
1 t. ground cinnamon
1/2 t. cloves
1/2 t. allspice
1/2 t. nutmeg
1/2 c. shortening
1-15 oz. jar or 1 3/4 c. applesauce
3 eggs (2/3 c.)
1 c. seedless raisins, chopped
1 c. finely chopped walnuts



Directions:

1. Preheat oven to 350F. Grease well and flour a 13 X 9 X 2- inch baking pan.
2. Sift flour, sugar, bp, bs, salt, and spices into large bowl of electric mixer. Add shortening and applesauce; beat 1 minute, at low speed, just to combine.
3. At medium speed, beat 2 minutes, constantly cleaning side of bowl with rubber scraper and guiding batter into beaters.
4. Add eggs; beat 2 minutes.
5. Combine raisins and walnuts; fold into batter with rubber scraper.
6. Turn batter into prepared pan ;bake 45 minutes, or until cake tester inserted in center comes out clean.
7. Let cake cool completely in pan on wire rack. To serve, cut into 16 rectangles.