

## Betty's Harvest-Time Applesauce Spice Cake Recipe



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In this video, Betty demonstrates how to make her Moist and Flavorful Harvest-Time Applesauce Spice Cake. It is baked in a 9-inch square pan, and can be cut into squares with no icing, or it can be frosted with your favorite frosting. I will be uploading a fabulous penuche icing for this cake tomorrow--stay tuned!

### Ingredients:

- 1 stick butter or margarine
- 1 1/4 cup sugar
- 1 egg
- 1 1/2 cup self-rising flour (more flour later)
- 2/3 cup raisins
- 1/2 cup chopped pecans
- 1/4 cup flour (for dredging raisins and pecans)
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1/4 cup water
- 1 cup applesauce

In a large bowl, cream 1 stick butter or margarine and 1 1/4 cups sugar together. Add 1 egg, and beat well. Add 1/2 teaspoon each of cinnamon, allspice, ginger, and cloves to 1 1/2 cups self-rising flour. Mix well. Add to the beaten mixture, a little at a time, alternating with the water, until well blended. The mixture will be "doughy" at this point. Stir in 1 cup applesauce. Place 1/2 cup pecans, 2/3 cup raisins, and 1/4 cup flour to a medium-sized zip-lock plastic bag. Shake to coat the raisins and pecans with flour. Fold this mixture into your batter. Pour batter into a greased and floured 9-inch square baking pan. Bake at 350 degrees for 50 to 60 minutes, or until a toothpick inserted into the middle comes out clean.

(Note: I placed a sheet of aluminum foil over the top of the pan when I placed it in the oven to keep it from over-browning. I removed it after 20 minutes; if you wait longer, the cake may rise and stick to the foil.) Cool the cake in the pan, and then remove to a serving plate. Cut into squares and serve on a nice serving dish. If you like this cake warm, stick a serving in the microwave for 10 to 15 seconds! Scrumptious!!!