Applesauce Cake

Ingredients

- 2 cups white sugar
- 1 cup oleo or Crisco
- 2 cups unsweetened applesauce
- 2 level tsp baking soda
- 2 tsp cinnamon
- 1/2 tsp cloves
- 1/2 tsp nutmeg
- 2 pints raisins, cooked, juice drained off, and dredged in flour
- 1 pint or more nutmeats (chopped nuts), also dredged in flour
- 4 cups flour
- 2 level tsp baking powder

Instructions

1. Preheat oven to 350°F.
2. Stir the soda into the applesauce when you first start the cake.
3. Cook the raisins, drain off the juice, and dredge them in flour. Dredge the nutmeats in flour as well.
4. Sift the flour, baking powder, and spices together 4 times.
5. Cream the sugar and shortening (oleo or Crisco) until creamy.
6. Add a small amount of the flour mixture, then some applesauce. Repeat until all the flour and applesauce are used.
7. Add the nuts and raisins.
8. Pour into an angel food pan or 2 loaf pans.
9. Bake at 350°F for about 1 1/2 to 2 hours.

350°

Applesauce Cake

2 cups white sugar
1 cup oleo or Crisco
2 cups unsweetened applesauce
2 level teaspoons of soda - stir into applesauce when you first start the cake
2 teaspoons cinnamon
½ teaspoon cloves
½ tsp nutmeg
2 pints raisins, cook + drain off juice dredge in flour
1 pint or more nutmeats also dredged in flour

(over)

recipecardarchive.com | RCA0011-20261018-0038

4 cups flour, 2 level Teaspoons baking powder sifted with flour and spices 4 times.

Cream sugar & shortening till creamy, then add small of flour, then applesauce, repeat this until all is used, then add nuts and raisins. Bake in angel food pan or 2 loaf pans.

Bake at 350° for about 1½ or 2 hours.

(good)

recipecardarchive.com | RCA0011-20261018-0038