Applesauce Cake

Ingredients

- 2 1/2 cups all purpose flour
- 2 cups sugar
- 1 1/2 tsps soda
- 1 1/2 tsps salt
- 1 1/4 tsps baking powder
- 3/4 tsp cinnamon
- 1/2 tsp cloves
- 1/2 tsp all spice
- 1 1/2 cups canned applesauce
- 1/2 cup water
- 1/2 cup shortening (butter, crisco or lard)
- 2 eggs
- 1 cup raisins
- 1/2 cup walnuts, finely chopped

Summary

Yield: 8
Source: Mary Cooper
Prep Time: 15 minutes
Category: Cakes
Cuisine: American

Instructions

Heat oven to 350° Grease and flour baking pan. Measure all ingredients into mixing bowl. Blend 1/2 on low scraping the sides of the bowl. Beat 3 minutes on high. Bake about 65 minutes in a greased and floured tube pan.

Notes

An old recipe by Mary Cooper. It was found in Granny's handwriiten recipes.