

Applesauce Spice Cake

Makes: 12 servings

Ingredients

2 cups all-purpose flour
1 ½ teaspoons baking powder
½ teaspoon baking soda
1 teaspoon ground cinnamon
¼ teaspoon ground nutmeg
¼ teaspoon ground cloves
¼ teaspoon ground ginger
¼ cup butter or margarine, softened
¼ cup shortening
1 ½ cups sugar
½ teaspoon vanilla
2 eggs
¼ cup buttermilk or sour milk*
1 cup applesauce



Directions: Preheat oven to 350°F

1. Grease a 13x9x2-inch baking pan; set pan aside. In a medium bowl, stir together flour, baking powder, baking soda, cinnamon, nutmeg, cloves, and ginger; set aside.
2. In a large mixing bowl beat butter and shortening with an electric mixer on medium to high speed for 30 seconds. Add sugar and vanilla; beat until well combined. Add eggs, one at a time, beating well after each. Add dry mixture, buttermilk and applesauce alternately to beaten mixture, beating on low speed after each addition just until combined. Pour into prepared pan.
3. Bake in a 350° F for 35 to 40 minutes for 13x9-inch pan or until a wooden toothpick comes out clean. Place 13x9-inch cake in pan on a wire rack; cool thoroughly. Frost as desired.