

FROM THE RECIPE LIBRARY OF JOAN STURM



GRANDMA'S APPLESAUCE CAKE

½ cup shortening
1 ½ cup sugar
1 cup thick unsweetened applesauce
2 cups flour
1 egg
¼ teaspoon salt
1 teaspoon baking powder
½ teaspoon baking soda
1 teaspoon ground cinnamon
½ teaspoon ground cloves
1 cup chopped raisins
(Add 2 tablespoons cocoa to dry mix if desired)

Cream shortening and sugar until light and fluffy. Add egg and beat until well mixed. Mix all dry ingredients together. Add dry ingredients to first mixture alternating with applesauce, start with dry mixture and ending with dry mixture. Add raisins.

Bake at 350°, in preheated oven, 45 – 60 minutes depending on pan size, 13 x 9 x 2, 2- 8 inch pans or 9 inch square.