Applesauce Cake

Amount 1 cake
Time 1 hour

Ingredients

- 1/2 cup butter or margarine
- 3/4 cup white sugar
- 1/4 brown sugar
- 1 egg
- 1 3/4 cup flour
- 1/2 tsp salt
- 1 tsp baking soda
- 1 tsp cinnamon
- 1 cup lightly sweetened applesauce
- 1 cup raisins (optional)
- 1 cup nuts (optional)

Steps

1. Beat 1/2 cup butter, 3/4 cup sugar, and 1/4 cup brown sugar in a mixing bowl until smooth.
2. Beat in the egg. Add 1 3/4 cups flour, 1/2 tsp salt, 1 tsp baking soda, and 1 tsp cinnamon. Mix until smooth.
3. Warm the applesauce and beat it into the batter. If the applesauce is not already sweetened, add 1/4 cup extra sugar. Mix in raisins and nuts, if desired.
4. Pour into greased 9" cake pan. Bake for 35-40 minutes at 350 deg, or until a toothpick comes out clean.
5. Cool on a wire rack. Pour a glaze over the cake, if desired.

Notes

Tasty with different frostings/glazes. A sugar glaze, a maple glaze, or something else.