Applesauce Loaf Cake

Amount 1 cake

Ingredients

- 1 cup sugar
- 1 stick butter, softened
- 1 egg
- 1 tsp vanilla
- 2 cups whole wheat flour
- 1 tsp salt
- 1/2 tsp baking soda
- 3 tsp baking powder
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1 cup applesauce, unsweetened

Steps

1. Preheat oven to 350 degrees and grease a loaf pan well with cooking spray.
2. Cream the butter and sugar together until light and fluffy.
3. Add the vanilla and the egg and keep beating until well combined.
4. In another bowl, whisk together the flour, baking soda, baking powder, cinnamon, nutmeg and salt.
5. Add dry ingredients, along with applesauce, to the wet ingredients and beat until combined.
6. Spread batter out in greased loaf pan, smooth surface with a rubber spatula, and bake for about 1 hour, until cooked through and golden brown.
7. If desired, make a frosting or icing, spread on completely cooled loaf and enjoy!

Notes

Good with the Cream Cheese Frosting!