

APPLESAUCE CAKE WITH BUTTER FROSTING

2-1/2 c. flour
2 c. sugar
1-1/2 t. baking soda
3/4 t. cinnamon
1/2 t. cloves
1/2 t. allspice
1/4 t. salt
1-1/2 c. applesauce
1/2 c. shortening
1/2 c. water
1 egg
1/2 c. chopped walnuts
1/2 c. light raisins

Frosting:

1/4 c. butter
1-1/2 c. powdered sugar
2 T. milk
1 t. vanilla
1-1/2 c. powdered sugar
additional milk

Stir dry ingredients together. Add applesauce, shortening, water and egg. Beat on low until combined. Beat on medium speed for 3 minutes. Stir in nuts and raisins. Pour into 13 x 9 pan greased only on bottom. Bake at 350 degrees for about 40 minutes. Cool in pan and frost. Beat frosting ingredients in order given. Makes 16 servings at 386 calories each.

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