



Mother39s Applesauce Cake

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

3 hrs

Description

This is a good oldfashioned applesauce cake It will fill your house with the spicy fragrance of fall

Ingredients

- - 3 ½ cups all-purpose flour - ½ teaspoon salt - 2 teaspoons ground cinnamon - 1 teaspoon ground cloves - 3 teaspoons baking soda - ½ cup butter - 2 cups packed brown sugar - 2 eggs
- beaten - 3 cups unsweetened applesauce - ½ cup raisins - ½ cup dates
- pitted and chopped - 1 cup chopped walnuts - ½ cup butter - 1 cup packed brown sugar - ¼ cup milk - 1 teaspoon vanilla extract - 2 cups sifted confectioners' sugar

Instructions

1. Preheat oven to 300 degrees F (150 degrees C). Grease and flour a tube pan. Whisk together flour
2. salt
3. cinnamon
4. cloves
5. and soda. Set aside. Cream together 1/2 cup butter and 2 cups brown sugar
6. beating until light and fluffy. Mix in eggs. Add flour mixture into creamed mixture alternately with applesauce
7. beginning and ending with flour mixture. Stir in the raisins
8. dates
9. and walnuts. Pour batter into prepared pan. Bake in preheated oven until a tester inserted in the center of the cake comes out clean
10. about 1 1/2 hours. Cool on wire rack. To make icing
11. melt 1/2 cup butter or margarine in a small saucepan over low heat; stir in 1 cup brown sugar. Boil for 2 minutes. Stir in milk
12. and continue to stir until the mixture returns to a boil. Remove from heat
13. and cool for 5 minutes. Beat in vanilla and confectioners' sugar. Frost cooled cake.