

Applesauce Cake

1 CUP SHORTENING

1 1/2 CUPS SUGAR

2 EGGS

1 1/2 CUPS APPLESAUCE

1 TSP. CINNAMON

1/4 TSP. NUTMEG

1/2 TSP. SALT

1 TSP. BAKING SODA

1 TSP. BAKING POWDER

2 CUPS ALL-PURPOSE FLOUR

**ALTERNATE: USE SELF-RISING FLOUR AND
OMIT SALT, SODA AND BAKING POWDER**

1/2 CUP GOLDEN RAISINS

1/2 CUP CHOPPED WALNUTS

Combine shortening and sugar- until creamy. Add eggs and applesauce. Add Cinnamon, nutmeg, salt, soda, and baking powder. Mix well. Add flour 1/2 cup at a time. Add raisins and walnuts. Place in two well-greased and floured round pans. 8- or 9-inch size. Bake on 325 degrees for 30-40 minutes until golden brown and set (done) toothpick comes out clean. Ice with Cream Cheese Icing pg. 89!

"Dust raisins and walnuts in flour to keep them from settling down on bottom of cake layers...Tammy"