

Apple Sauce Cake (Manis) *Moms*

- | | |
|------------------------------|---|
| 1 $\frac{3}{4}$ cup flour | 1 egg, well beaten |
| 1 t. baking powder | 1 cup raisins, finely cut & floured |
| $\frac{1}{8}$ t. soda | 1 cup chopped nut meats |
| $\frac{1}{4}$ t. salt | $\frac{3}{4}$ cup hot, thick applesauce, strained |
| 1 t. cinnamon | |
| $\frac{1}{8}$ t. cloves | |
| $\frac{1}{2}$ cup shortening | |
| 1 cup sugar | (over) |

Sift flour once, measure, add baking powder, soda, salt & spices. Sift together 3 times. Cream butter thoroughly, add sugar gradually & cream together until light & fluffy. Add egg, raisins & nuts. Add flour mixture, alternately with applesauce, a small amount at a time. Beat after each addition until smooth. Bake in greased loaf pan 7x3x5 inches in over (350) for one hour.