



-Category (Cakes)

## Amish Applesauce Cake

Submitted by (Unknown)

<p><b><u>Recipe</u></b></p> <ul style="list-style-type: none"> <li>• 1 cup sugar</li> <li>• ½ cup butter</li> <li>• 2 eggs</li> <li>• 2 cups all-purpose flour</li> <li>• 1 teaspoon ground cinnamon</li> <li>• 1 teaspoon baking soda</li> <li>• ½ teaspoon salt</li> <li>• 1 ½ cups applesauce</li> <li>• 1 teaspoon vanilla extract</li> </ul> <p>Preheat oven to 350 degrees. Coat a 9x13 baking pan with cooking spray. In a large bowl, cream sugar and shortening with an electric beater on low speed. Beat in the eggs, one at a time. Add flour, cinnamon, baking soda, and salt; beat until well mixed. Add applesauce and vanilla. Mix well and pour batter into prepared baking dish. Bake 30-35 minutes or until wooden toothpick inserted in center comes out clean. Let cool, then frost with brown-sugar frosting.</p> <p><b>Brown Sugar Frosting</b></p> <ul style="list-style-type: none"> <li>• 1 cube <b>butter</b>, melted</li> <li>• 1 cup brown sugar</li> <li>• Bring these ingredients to a boil, stir until slightly thick</li> <li>• Take off stove, pour into a second bowl</li> <li>• Add ¼ cup milk, beat with electric beater</li> <li>• Blend in 1 ½ cups powdered sugar (or more if thicker frosting is desired) until smooth</li> <li>• Spread on cake</li> </ul>	<p><b><u>Grocery List</u></b></p> <p>(Ingredients you need from the store for recipe and any side dish you might add.)</p> <hr/> <p><b><u>Side dish</u></b></p> <p>(Optional: Any suggestions of foods that might go well with the main dish.)</p> <hr/> <p><b><u>Tips/Helpful hints</u></b></p> <p>(Any ideas that might be helpful to know when making this recipe.)</p>
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