

APPLESAUCE CAKE

~~Preheat oven~~ 350°

- 1 cup chopped raisins
- 1 cup chopped walnuts
- 2 cups sifted all purpose flour
- 1 tsp. salt
- 1 tsp. baking soda
- 1 tsp. cinnamon
- 1 tsp. cloves, ground
- 2 cup shortening
- 3/4 cup granulated sugar
- 1 egg, well beaten
- 1 cup sweetened applesauce

Grease and flour one 8x8" baking pan.

Sift flour & the next 4 ingredients in bowl starting in the raisins & nuts; set aside.

Cream shortening well, gradually add the sugar and cream well again; add the eggs and beat well.

Heat the applesauce to boiling point.

To the creamed mixture, NOW, add dry ingredients, alternately with the applesauce, beating until smooth after each addition.

Pour in baking pan and bake in an oven for 45 minutes, then test it.

Cool on rack for 15 minutes before removing from pan. Turn out on plate and frost.

BURNT SUGAR FROSTING

- 1/3 cup cream, heat
- 6 tblsps. butter
- 2 tblsps. sugar

Place sugar in pan till golden brown. Add cream & butter & a little powdered sugar, until of the right consistency.