

Grandma's Applesauce Cake

Serves 12-16

2½ cups applesauce

2 cups sugar

1 cup butter

4 cups flour (or 2 cups each all-purpose and whole wheat)

1 teaspoon ground cloves

1 teaspoon ground cinnamon

1 tablespoon baking soda

3 tablespoons cocoa powder

½ cup raisins

⅔ cup chopped walnuts or pecans

1. Preheat oven to 350 degrees. In a large saucepan, heat applesauce, sugar and butter until the butter has melted. Set aside to cool.

2. In a large mixing bowl, combine flour, spices, baking soda and cocoa powder. Stir in the cooled applesauce mixture. Fold in raisins and nuts and transfer to a greased and floured Bundt pan.

3. Bake for 55 to 65 minutes or until a toothpick inserted in the center comes out with only large moist crumbs. Let cool in pan for 10 minutes, then invert on a cake rack to finish cooling. Store in cake tin or wrapped in foil. Wrapped, the cake will stay moist for a week, and it also freezes well.

— *Bethann Dennis Merriam*

card in her high school