

Bragging Rights Applesauce Cake



Bragging rights Applesauce Cake

Directions:

Sift together flour, soda, salt, spices and cocoa. set aside.

Heated Applesauce, mix oil, sugar, and blend in the mixer. Add eggs, vanilla. Add dry ingredients. Mix well, stir in raisins and nuts.

I left out the nuts this time. It seems to highlight the "applesauce" flavor that it is not a "spice" cake. Your call.

Grease 9x13 glass pan

Bake at 400 degrees for 15 min.

Decrease heat to 375 degrees and complete baking for 15 min.

Oven 400 degrees

ingredients:

4 cups sifted flour (I hardly ever sift)

4 tsp. baking soda

1 1/4 tsp. salt

2 tsp. cinnamon

1/2 tsp. nutmeg (fresh ground is the cats pajamas)

1/2 tsp. fresh ground cloves

2 Tbls. cocoa

1 cup vegetable oil (I used canola)

1 cups white sugar

1 cups brown sugar

2 eggs

1 tsp. vanilla

3 cups unsweetened applesauce (decrease sugar if sweetened) heated up in a microwave from refrigerator temperature. Hot to the touch.

1/2 cup raisins

1/2 cup chopped nuts

Caramel Ganache: will firm up like soft candy and seal your hot cake.

Melt 1/2 cup butter in a saucepan over low heat. Stir in 1 cup dark brown sugar, 1/4 tsp. Salt, bring to a boil.

Hard boil for 2 minutes, keep stirring.

Remove from heat, Stir in 1/4 cup milk, return to heat and bring to full boil again, Take off of heat and stir in 2 cups powdered sugar. Mix thoroughly. Pour Ganache over hot cake.

For a lighter Ganache cool caramel mixture and add powder sugar and whip. Spread onto cake.

Happy Baking

<http://www.inbetweenitall.com/>