## APPLESAUCE CAKE from LOIS MAIER

- ½ c Shortening
- 2 c Sugar
- 1 Egg
- 1 ½ c Unsweetened Applesauce
- 2½ c Flour
- ½ tsp Salt
- ½ tsp Cinnamon
- 1/2 tsp Cloves
- ½ tsp Allspice
- 2 tsp Soda
- ½ c Raisins

**Boiling Water** 

Nuts, if desired

Cream shortening, add sugar and cream well. Blend in beaten egg, applesauce and flour. (Sift flour before measuring). Use a little flour to dredge raisins. Add all the spices and salt. Dissolve soda in the boiling water, add to floured raisins. Pour into greased and floured pan. Bake 45-1 hour at 350 degree oven.

This recipe was served at the 2023 January general meeting by Lois Maier.