

Recipe

A recipe from Aunt Maud's Recipe Book:
from the Kitchen of L.M. Montgomery

Ingredients

1 cup white sugar
3/4 cup melted butter
2 eggs
1 1/2 cup applesauce
2 cups flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt
1 1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/3 teaspoons ground cloves
1 cup seeded and cut raisins
1 cup dates, chopped
1/2 cup walnuts, chopped

Beat sugar and melted butter together well. Beat in eggs and then apple sauce.

Mix and sift dry ingredients. Mix fruit and sprinkle well with flour mixture. Then add all the rest of the dry mixture. Beat well for 2 minutes.

Line the bottom of a 2-part 9 inch tube pan, cut to fit. Grease the sides and bottom. Turn batter into pan.

Bake in over 350 degrees Fahrenheit for 50 to 60 minutes or until cake shrinks from side of pan.

This will keep for 2 weeks.

Applesauce Cake

Leaskdale, Ontario

A note from the authors in the book,

"This interesting recipe appears in Maud's book with no eggs and the advice to "turn into a greased loaf pan lined with greased white paper."

"It is a dense, heavy cake and certainly needs a larger pan than our conventional 9x5x3 loaf pan. We did add 2 eggs and recommended a different pan. The old fashioned raisins or "sticky" raisins, as they used to be called, contribute to this cake's wonderful flavour."

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