

Applesauce Cake (Mrs. Maness)

3 ½	cup	flour
2	cup	sugar
2	tsp	ground cinnamon
½	tsp	ground allspice
1 ½	tsp	ground cloves
2	tsp	baking soda
2	cup	applesauce
2	ea	eggs (beaten)
1	cup	vegetable oil
1	cup	raisins
1	cup	dates (optional)
1	cup	nuts, pecans or walnuts (chopped)

Preheat oven to 350 degrees. Soak raisins, nuts and dates in warm water. Sift together flour, sugar, cinnamon, allspice, cloves and baking soda. Combine eggs, sugar and oil. Add flour mixture to egg mixture. Drain off excess water, add raisins, nuts and dates. Grease and flour or spray bundt or tube cake pan. Bake at 350 degrees for 50 to 60 minutes until knife inserted comes out clean.

Notes: Another delicious recipe from Grandma Foster's recipe box. This recipe keeps and freezes well. Wrap in wax paper to preserve moistness. YUM!