



Recipe Applesauce Cake

*Ingredients*

1/2 cup butter or margarine	1- 1/2 tsp. soda
1-1/2 cups applesauce	1 tsp. ground cinnamon
1/2 cup chopped pecans	1/2 tsp. ground nutmeg
2- 1/2 cups sifted all-purpose flour	1/4 tsp. ground allspice
1 tsp. salt	
2 eggs	
2 cups sugar	
1/2 cup raisins	

*Directions*

Pre-heat oven to 350 degrees. Cream butter; gradually add sugar, creaming until light. Add eggs, beating well after each. Sift together dry ingredients. Add alternately to creamed mixture with apple sauce (from Irons' apples!). Stir in raisins and nuts. Turn into greased, floured 9 X 13 pan. Bake about 45 minutes or until done. Cool in pan.