

A Taste of Fall

# Best Moist Applesauce Cake Ever



Ready in **1 hour and 10 minutes**

Serves: 24 pieces

## Ingredients

- 2 ½ cups all-purpose flour
- 2 cups sugar
- 1 ½ tsp baking soda
- ¼ tsp baking powder
- 1 ½ tsp salt
- 1 tsp cinnamon
- ½ tsp clove
- ½ tsp allspice
- ½ cup water
- ½ cup vegetable oil
- 1 ½ cups unsweetened applesauce
- 2 eggs

## Directions

- Preheat the oven to 350 degrees.
- Grease a 9x13 baking dish. Combine all ingredients in a bowl and mix well. Pour in the pan.
- Bake for approximately 60 minutes or until done. Do not overbake.
- After the cake cools, you can sprinkle it with powdered sugar, top with whipped cream or make the following frosting.

## FROSTING

- 1 - 8 oz softened cream cheese
- ½ cup (1 cube) softened butter
- 3 ½ cups powdered sugar
- ¼ tsp rum extract

### Spiritual Message in this recipe

You appreciate the sweet more when you have experienced the sour. Savor the sweet!

