

Better Than “Old-fashioned” Applesauce Cake

Ingredients

Cake:

- 2¾ cups flour
- 1 tbsp. baking powder
- 1 tbsp. + 1 tsp. cinnamon (that equals 4 tsp.)
- ¼ tsp. salt
- 2 sticks (½ pound) unsalted butter, softened to room temperature
- 2 cups dark brown sugar
- 2 eggs
- ½ tsp. vanilla
- 2 cups applesauce
- ¾ cup “Add-ins” (optional: add raisins, dried cranberries, chopped apple, walnuts, etc. Whatever you like...or have on hand)
- Powdered sugar for sprinkling (optional)



Glaze (optional):

- 1 cup powdered sugar
- 1 tbsp. (more or less) apple juice or cider
- ¼ tsp. cinnamon
- Pinch of salt

Instructions

1. Preheat oven to 350°. Grease and flour a 10 or 12 cup Bundt pan (or spray with a baking spray).
2. Mix together the flour, baking powder, cinnamon and salt in a bowl with a whisk until well combined.
3. Beat the butter and brown sugar in a large mixing bowl until well combined and lighter in texture. Add the eggs and vanilla. Mix until combined.
4. Add ½ of the flour mixture to the sugar mixture and mix until combined. Add 1 cup of applesauce and mix until combined. Add the remaining flour and mix until combined. Add the remaining applesauce and whatever add-ins you're using, if any. Mix until combined.
5. Transfer the mixture into the prepared Bundt pan. Bake for 1 hour or until a skewer inserted in the thickest part comes out with a few moist crumbs.
6. Let the cake cool for an hour in the pan, then invert it onto a plate.
7. Meanwhile, prepare the glaze if you are using it. Whisk the powdered sugar, apple juice, cinnamon and salt together in a small bowl. The glaze should be pourable. If it is too thick, add more apple juice, a drop at a time. Be careful, it's easy to go too far.
8. After the cake has cooled completely, sprinkle with powdered sugar or drizzle with the glaze on top and let it “spill” down the sides. ENJOY!