

Applesauce Cake

- 1 cup dark brown sugar, firmly packed
- ½ cup softened butter
- 1 egg
- 1 teaspoon vanilla
- 1 cup chopped nuts or raisins
- 1 ½ cups applesauce
- 1 teaspoon ground cinnamon
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ¼ teaspoon salt

Cream together the sugar and butter. Add the egg and vanilla and blend together well. Sift together the dry ingredients. Stir in the nuts or raisins and the applesauce and then add the dry ingredients. Turn the batter out into a greased loaf pan. Bake for approximately one hour at 350°F.