

Food Network's

Apple Sauce Spice Cake

For one 8- or 9-inch cake

2 1/4 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1 cup brown sugar, firmly packed

1/2 cup Olive Oil
1 1/2 cups applesauce
1 cup raisins
1 cup coarsely chopped walnuts
Powdered sugar for dusting or whipped cream for frosting

1. Preheat oven to 375 degrees.
2. Grease a 9-inch square pan with olive oil. In a medium bowl combine flour, baking soda, Cinnamon, nutmeg, and cloves.
3. In a large bowl mix bowl sugar and olive oil on medium speed with an electric mix. Mix until blended. Add Applesauce and mix well. Add flour mixture all at once. Beat on low speed until well blended. Stir in raisins and walnuts. Spoon batter into the prepared baking pan.
4. Bake 20 to 25 minutes or until lightly browned.
5. Cool completely on a wire rack. Cut into squares. Serve plain, dusted with powdered sugar, or frosted with whipped cream.