



Recipe #709 Apple Spice Cake

Serving Size and Ingredients: 2x2 Square

25 Servings	50 Servings	100 Servings	Ingredients
2 cups	1 qt.	2 qts.	Chunky Applesauce
2 cups	1 qt.	2 qts.	Molasses
½ cup	1 cup	2 cups	Oil
2	4	8	Eggs
1 qt.	2 qts.	1 gal.	Flour
2 tsp.	1 Tbsp. + 1 tsp.	2 Tbsp. + 2 tsp.	Baking Soda
2 tsp.	1 Tbsp. + 1 tsp.	2 Tbsp. + 2 tsp.	Ground Ginger
2 tsp.	1 Tbsp. + 1 tsp.	2 Tbsp. + 2 tsp.	Ground Cinnamon
1 tsp.	2 tsp.	1 Tbsp. + 1 tsp.	Ground Cloves
1 tsp.	2 tsp.	1 Tbsp. + 1 tsp.	Salt

North Central New Mexico Economic Development District
Council of Governments
Non-Metro Area Agency on Aging
PO Box 5115 Santa Fe NM 87502
505-827-7313



Recipe #709 Apple Spice Cake

Instructions:

- 1. Preheat oven to 350°F.**
- 2. Grease and flour metal baking pan.**
- 3. In bowl, stir applesauce, molasses, oil and egg until blended, stir in flour and remaining ingredients.**
- 4. Pour batter into pans.**
- 5. Bake 45 minutes or until center of cake springs back when lightly touched.**