



# Noreen's Kitchen Chunky Apple Cake

## Ingredients

|                          |   |
|--------------------------|---|
| 1 stick butter, softened | 1 teaspoon baking soda                  |
| 1 cup brown sugar        | 1 teaspoon baking powder                |
| 1 cup granulated sugar   | 1 teaspoon salt                         |
| 2 eggs                   | 1 tablespoon apple pie spice            |
| 1 1/2 cups applesauce    | 1 1/2 cups apple, peeled, cored & diced |
| 1 tablespoon vanilla     | 1 cup pecans, chopped                   |
| 1 teaspoon lemon zest    | 1 cup dark raisins                      |
| 3 cups all purpose flour |   |

## Step by Step Instructions

Preheat oven to 350 degrees.

Grease and flour a 9 x 13 inch cake pan and set aside

Cream butter and sugars together with mixer until fully incorporated.

Add in eggs one at a time, blending well after each addition.

Add in applesauce, vanilla and lemon zest and blend to combine.

In a separate bowl combine dry ingredients and whisk to incorporate.

Add dry ingredients gradually to the wet mixture until fully incorporated.

Remove from mixer and fold in chopped apples, pecans and raisins.

Pour batter into prepared pan and smooth evenly.

Bake for 45 minutes or until a toothpick inserted in the center of the cake comes out clean.

Remove from oven and allow cake to cool on a rack for at least 1 hour before serving.

Frost with brown sugar icing or do as I did and simply sprinkle with powdered sugar or leave plain.

This cake is perfect for the lunch box. It is moist and sturdy and will only continue to become moister as it sits.

**Enjoy!**