



# Noreen's Kitchen

## Applesauce Snack Cake

### **Ingredients**

2 cups all purpose flour	2 cups applesauce
2 cups granulated sugar	2 eggs
1 teaspoon baking powder	2 teaspoons vanilla extract
1 teaspoon baking soda	1 cup vegetable oil
2 teaspoons apple pie spice	1 cup golden raisins
1 teaspoon salt	1 cup chopped pecans (optional)

### **Step by Step Instructions**

Preheat oven to 350 degrees.

Prepare a 9 x13 baking pan with cooking spray.

Combine all ingredients except raisins and pecans in a large bowl and whisk to combine.

Add raisins and pecans and fold in being sure to evenly incorporate.

Pour batter into prepared pan and spread evenly.

Bake for 25 to 30 minutes or until a toothpick inserted in the center comes out clean and free of any wet batter. A few crumbs is fine.

Remove from oven and place on a baking rack to cool completely.

You can choose to frost this with cream cheese frosting or leave it plain and simply sprinkle with powdered sugar when cool. We enjoy this plain with the powdered sugar.

This cake should be stored with foil on top and eaten within 3 or 4 days. It is perfect for cutting into squares and sending in a school lunch. This holds up very well.

## **ENJOY!**