**Applesauce Cake**

*Makes 10 to 12 servings*

3 cups all-purpose flour

1 1/2 cups granulated sugar

1/2 cup firmly packed light brown sugar

2 teaspoons ground cinnamon

1 teaspoon apple pie spice

1 teaspoon baking soda

1 teaspoon salt

3 large eggs

1 cup unsweetened applesauce

1/2 cup vegetable oil

3/4 teaspoon vanilla extract

3 cups peeled and chopped Braeburn apples

1/2 cup dried cranberries\*

1/2 cup golden raisins\*

Confectioners’ sugar

1. Preheat oven to 350°. Using nonstick spray with flour, spray a 10‑cup Bundt pan.
2. In a large bowl, whisk together flour and next 6 ingredients. In a medium bowl, whisk together eggs, applesauce, oil, and vanilla. Whisk applesauce mixture into flour mixture. Stir in apples, cranberries, and raisins.
3. Pour batter into prepared pan. Gently tap pan on a counter to release air bubbles. Bake for 1 hour or until a wooden pick inserted into the center of the cake comes out clean. Let cool 10 minutes in pan on a wire rack. Invert cake onto wire rack and let cool completely. Dust with confectioners’ sugar, if desired.

\*1 cup cranberries or 1 cup raisins may be used instead of ½ cup each, if desired.