

Applesauce Cake

Cake

Ingredients	Quantity
Butter	1/2 cups
Sugar	1.5 cups
Eggs (well beaten)	2
Applesauce	1.5 cups
Cake Flour	2.5 cups
Salt	1/2 tsp
Baking Soda (in 2 tbsp hot water)	1 tsp
Cinnamon	1 tsp
Cloves	1/2 tsp
Seedless raisins (chopped)	1 cup
Chopped nuts	1/2 cup

1. Cream shortening
2. Add sugar gradually and continue to beat until fluffy
3. Add well-beaten eggs and combine thoroughly.
4. Sift flour; measure and sift again with salt and spices.
5. Add one third of the applesauce to creamed mixture and blend.
6. Add dry ingredients alternately with remaining applesauce, beating thoroughly after each addition.
7. Dissolve soda in hot water and add to mixture. Mix thoroughly.
8. Chop raisins and nuts on a board and flour lightly. Fold these into mixture.
9. Pour into a large, greased loaf pan 5 x 9 x 4 inches. Bake at 350° for approximately 1 hour.

From: MRS. SUSAN B. LEHMAN, Chambersburg, Pa., MRS. QUINTUS LEATHERMAN, Souderton, Pa.

Brown Sugar Boiled Frosting

Ingredients	Quantity
Brown Sugar	1.5 cups (firmly packed)
Water	1/3 cup
Salt	1/8 tsp
Egg Whites	2
Vanilla	1 tsp

1. Boil sugar and water together to 242° or to the firm ball stage (not hard).
2. Beat egg whites until stiff and slowly add hot syrup.
3. Add salt and vanilla and beat until frosting will stand in peaks. Spread on

cake.

From: MRS. JACOB NEUENSCHWANDER, Apple Creek, Ohio

Book: Showalter, Mary Emma. Mennonite Community Cookbook . Herald Press. Kindle Edition.