

Holiday Spice Cake

Ingredients

All-purpose flour	1½ cups	Vegetable oil	2/3 cup
Sugar	1 cup	Applesauce	1/3 cup
Light brown sugar	¼ cup	Eggs	2
Baking powder	1 tsp.	Vanilla extract	1 tsp.
Cocoa powder	1 Tbsp.	Powdered sugar	for dusting
Ground cinnamon	1 Tbsp.		
Ground ginger	2 tsp.		
Ground nutmeg	½ tsp.		
Ground allspice	¼ tsp.		
Salt	½ tsp.		

Directions

Preheat oven to $350^{\circ}F$

1. In a medium bowl, whisk together **flour**, **baking powder**, **salt**, **cocoa powder**, **cinnamon**, **ginger**, **nutmeg**, and **allspice**.
2. In a large bowl, beat **sugar**, **brown sugar**, **vegetable oil**, **applesauce**, **eggs**, and **vanilla extract** until well combined.
3. Add dry ingredients to wet ingredients and stir until just blended.
4. Pour batter into a buttered and floured 9×5-inch loaf pan, smoothing the top with a spatula.
5. Bake until golden and a toothpick inserted into the center comes out clean, about *40-45 minutes*.
6. Cool in pan for *10 minutes*, then unmold onto a wire rack to cool completely.
7. Dust with **powdered sugar** before serving.