

Holiday Spice Cake

Ingredients

All-purpose flour	1½ cups	Salt	½ tsp.
Sugar	1 cup	Vegetable oil	⅔ cup
Light brown sugar	¼ cup	Applesauce	⅓ cup
Baking powder	1 tsp.	Eggs	2
Cocoa powder	1 Tbsp.	Mexican Vanilla	1 tsp.
Ground cinnamon	1 Tbsp.	Powdered sugar	for dusting
Ground ginger	2 tsp.		
Ground nutmeg	½ tsp.		
Ground allspice	¼ tsp.		

Directions

Preheat oven to 350°F

1. In *Medium Bowl #1*, whisk together 1 cup **sugar**, ¼ cup **brown sugar**, 1½ cups **flour**, 1 tsp. **baking powder**, ½ tsp. **salt**, 1 Tbsp. **cocoa powder**, 1 Tbsp. **cinnamon**, 2 tsp. **ginger**, ½ tsp. **nutmeg**, and ¼ tsp. **allspice**.
2. In *Large Bowl #1*, beat ⅔ cup **vegetable oil**, ⅓ cup **applesauce**, **eggs**, and 1 tsp. **vanilla extract** until well combined.
3. Add dry ingredients (*Medium Bowl #1*) to wet ingredients (*Large Bowl #1*) and stir until just blended.
4. Pour batter into a buttered and floured 9 inch×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.