

Holiday Spice Cake

Ingredients

All-purpose flour	1½ cups	Salt	½ tsp.
Sugar	1 cup	Vegetable oil	2/3 cup
Light brown sugar	¼ cup	Applesauce	1/3 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 a medium bowl, whisk together **sugar, brown sugar, flour, baking powder, salt, cocoa powder, cinnamon, ginger, nutmeg, and allspice.**
2. In a large bowl, beat **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.